

HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



FOOD ESTABLISHMENT	INSPECTION REPORT
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Est	ablishment:	Doodh-Licious Raving G.	u C J	Date <b>2</b>	24/	22Pa	ge 1 of <u>2</u>	No. of Risk Factor/Intervention Violatio	ns 1									
Add	dress: 4	boogh-Licious Baring G.	-			_	ne ou <b>ß; 3</b> 0	No. of Repeat Risk Factor/Intervention Violatio	ns /									
	ner/Permit F			Risk Ca	atego	ory:		Total Violatio										
Em	ail:			Phone:				Inspection Status: Green Yellow Red										
Insi	pection Type	Routine Re-inspection Pre-op	eration	ial	III	ness li	nvestigation	Complaint Other										
		FOODBORNE ILLNESS RIS					0											
		Circle designated compliance status (IN, OUT, N						in appropriate box for COS and/or R										
		JN = in compliance OUT= not in compliance NO =	not obs	served N	I/A =	not app	olicable COS =	corrected on-site R = repeat violation										
Com	pliance Statu	5	lcos	R	IC	omnlia	nce Status	IC.	OS R									
		Supervision						Protection from Contamination	50   K									
1	INOUT	Person in charge present, demonstrates knowledge and performs duties			1	15 IN	N OUT N/A NO	Food separated and protected										
2	IN OUT N/A	Certified Food Protection Manager	1		1	16 11	N OUT N/A	Food-contact surfaces cleaned and sanitized	$\neg$									
		Employee Health			1	17 IN	NOUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food										
3	IN OUT	Management/food employees & conditional employee;	T	$\top$			/	Time / Temperature Control for Safety										
4	INOUT	knowledge, responsibilities and reporting  Proper use of restriction and exclusion	+		1	11 81	N OUT N/A NO	Proper cooking time and temperature										
5	INOUT	Procedures for responding to vomiting and diarrheal events	1	+			N OUT N/A NO	Proper reheating procedures for hot holding	+									
		Good Hygiene Practices			2	0 IN	N OUT N/A NO	Proper cooling time and temperatures										
6	IN OUT 1	O Proper eating, tasting, drinking, or tobacco use			2	21 IN	סא אוא דען ס א	Proper hot holding temperatures										
7	IN DUT I	O No discharge from eyes, nose, mouth	1		2	2 IN	ON A/N TU	Proper cold holding temperatures										
		Preventing Contamination by Hands			2	3 IN	OUT N/A NO	Proper date marking and disposition										
8		O Hands clean & properly washed		$\perp$	2	4 11	OUT N/A NO	Time as a Public Health Control: procedures and records										
9	IN OUT N/A N		+			/		Consumer Advisory										
10	IN OUT	Adequate handwashing sinks properly supplied & accessible		4-1	2	5 VIN	OUT N/A	Consumer advisory provided for raw/undercooked foods										
Approved Source Highly Susceptible Populations  11 NOUT Food obtained from an approved source 26 / IN OUT N/A Pasteurized foods used: prohibited foods not offered																		
11 NOUT Food obtained from an approved source 26 NOUT N/A Pasteurized foods used; prohibited foods not offere 12 NOUT N/A NO Food received at proper temperature Food / Color Additives and Toxic Substances																		
13	IN OUT	Food in good condition, safe & unadulterated			3	7 IN	OUT N/A	Food additives: approved and properly used										
14	IN OUT N/A N	Req. records available: shell stock tags, parasite destruction			21	N1 8	OUT N/A	Toxic substances properly identified, stored and used										
	Risk facto	s are improper practices or procedures identified as the n ontributing factors of foodborne illness or injury. Public Hr as are control measures to prevent foodborne illness or in	nost				Co	onformance with Approved Procedures										
	Interventio	is are control measures to prevent foodborne illness or in	jury.		15	9 IN	OUT N/A	Compliance with variance/specialized process/HACCP										
		G	OOD R	ETAIL	PRA	CTICE	S											
Mar	k "X" in box if	Good retail practices are preventative measures umbered item is not in compliance Mark "X" on ap						and physical objects into foods.  =corrected on-site during inspection R=repeat viola	tion									
Comp	oliance Status		cos	R	Co	mplian	ice Status	co	S R									
		Safe Food and Water						Proper Use of Utensils										
30	<del></del>	zed eggs used where required	<del>   </del>		43	_	_	ils properly stored	$\perp$									
31		ice from approved source	┼—		44	_		ipment & linens: properly stored, dried, & handled	-									
32	Vananc	obtained for specialized processing methods  Food Temperature Control			46			ingle-service articles: properly stored & used	$\dashv$									
33	Proper	coling methods used; adequate equipment for temp, control	Т	$\Box$	40	?	Gloves used	Utensils, Equipment and Vending										
34		d properly cooked for hot holding	+		47	7 .	Food and no	n-food contact surfaces cleanable.	$\neg \neg$									
35	Approve	d thawing methods used			48	3	Properly desi	igned, constructed, & used	$\dashv \dashv$									
36	Thermo	neters provided and accurate			49		Warewashing	g: installed, maintained, & used: test strips										
		Food Identification			1		1	Physical Facilities										
37	Food pr	perly labeled: original container		Щ	50			ater available adequate pressure										
38	Incarte	Prevention of Food Contamination			51 52		+	talled, proper backflow devices	+									
39		nation prevented during food preparation, storage & display			53	_		aste water properly disposed s properly constructed, supplied, & cleaned										
40		cleanliness			54	$\rightarrow$	+	fuse properly disposed, facilities maintained	+									
41	Wiping	oths: properly used & stored		Physical facili	ities installed, maintained, & clean	$\neg \neg$												
42	Washing	fruits & vegetables			56		Adequate ver	ntilation & lighting, designated areas used										
Тур	e of Operation	D:				<u></u>		License Posted: (Y	N (									
Disc	ussion with	Person-in-Charge:						Follow-Up: Y	(N)									
								Follow-Up Date:										
		1.00	. )															
		on in Charge: All Sulan	$\mathcal{U}_{-}$					Date: 2/24/202	2									
Sign	nature of Inspector: Date: 1/24/2027																	
								Date: 1/24/2014										



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishme	ent: Doogh - Li	clous Baki	ng co.	Date: 2	124/2022	Page 2 of 2
Address: 4	MCCLOPE			Complia	nce Achieved:	
			TEMPERATURE OBSERVA	ATTONS		
	Item / Location	Temp.	Item / Location	Temp.	· Item / Location	n Temp.
		OF	SERVATIONS AND/OR CORREC	TIME ACTIONS		
, Item		01				B-1-4 C4
Number	Section of Code		Description of	Violation		Dated Corrected or COS
	<del></del>					
		Dre - Oper	ational Inspect	100 - 2/2	4/2022	
			100			
		<u> </u>	stolations bloser	ved, Food	license	
		1<50	ed for homester	and sound on	somtimes.	
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ignature of F	Person in Charge:	Josep Lo	uler		Date: Z	124/2027
Signature of I	nspector:				Date:7 /2	117072
	<u> </u>					4100



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	ablisl	hment: 💢	] [	Date 12.2		22/22 Page 1 of 2		e 1 of <b>2</b>	No. of Risk Factor/Intervention Violations			
Ade	dress	404	Milford Road	-	Time in .00 Time out 2:00 No. of Repeat			Time	e out2:00	No. of Repeat Risk Factor/Intervention Viol	ations	0
Ow	ner/P	ermit Hold	er. Xing wang 898 inc.	F	Risk	Cat	egory:	<i>C.</i>		Total Viol	ations	2
Em	ail:			_	hon					Inspection Status: Green Yellow	Red	
Ins	pectio	on Type:	Routine Re-inspection Pre-op	eration	nal		liine	ss in	vestigation	Complaint Other		
			FOODBORNE ILLNESS RIS			S Al						
			Circle designated compliance status (IN, OUT, N							in appropriate box for COS and/or R		
			IN = in compliance OUT= not in compliance NO =	not obs	erve	1 N/	A = not	appli	icable COS =	corrected on-site R = repeat violation		
Com	nlian	ce Status		cos							lcor	
0011	phan	Ce Otatus	Supervision	003	R	$\dashv$	Com	pnan	ce Status	Protection from Contamination	COS	R
11	Tille	DUT	Person in charge present, demonstrates knowledge and		Т	7	15	73	OUT N/A NO	Food separated and protected	T	
2	INX	OUT N/A	performs duties  Certified Food Protection Manager	+	+	$\exists$	16	$\sim$	DUT N/A	Food-contact surfaces cleaned and sanitized	+	-
			Employee Health			1	17	~~	OUT NA NO	Proper disposition or returned, previously served,	+	+
-	(A)	DUT	Management/food employees & conditional employee;	1	_	+				reconditioned & unsafe food		
-	1		knowledge, responsibilities and reporting	-	-	-		1		Time / Temperature Control for Safety		
5	IN C		Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal eyents	-	+	-	18	_	OUT N/A NO	Proper cooking time and temperature	+	-
ļ .		201	Good Hygiene Practices				20		OUT NIA NO	Proper reheating procedures for hot holding  Proper cooling time and temperatures	+	-
6	INC	ON TUC	Proper eating, tasting, drinking, or tobacco use		Т	1	21		OUT N/A NO	Proper hot holding temperatures	+-	_
7	INC		No discharge from eyes, nose, mouth		T	1	22	45.3	OUT N/A NO	Proper cold holding temperatures	+	
	-		Preventing Contamination by Hands		-	1	23	(IN)	ON AN TUG	Proper date marking and disposition	+-	
8	INC	OUT TUC	Hands clean & properly washed	T	T	1	24	IN	OUT N/A NO	Time as a Public Health Control: procedures and records		
9	-	UT N/ANO	No bare hand contact with RTE food					,		Consumer Advisory		
10	(ÎN)	UT	Adequate handwashing sinks properly supplied & accessible				25		OUT N/A	Consumer advisory provided for raw/undercooked foods		
	<b>6</b>		Approved Source	1	1	4		6	<u> </u>	Highly Susceptible Populations		
12		UT N/A(NO)	Food obtained from an approved source	+	$\vdash$	-	26		DUT N/A	Pasteurized foods used; prohibited foods not offered		
13	IN)c		Food in good condition, safe & unadulterated	-	-	$\frac{1}{2}$	27	INL	OUT NA)	od / Color Additives and Toxic Substances Food additives: approved and properly used	_	
14	<u> </u>	ON AND TU	Req. records available; shell stock tags, parasite destruction			+	28		OUT N/A	Toxic substances properly Identified, stored and used	+	+
	-			nost		1	-			onformance with Approved Procedures	-	
	Pr	evalent cont	re improper practices or procedures identified as the r ributing factors of foodborne illness or injury. Public H re control measures to prevent foodborne illness or ir	ealth		L	19	INI	OUT (VA)	Compliance with variance/specialized process/HACCP	Τ	7
		tor voritions i			Tire a	<u>.                                    </u>		<u> </u>		Compliance with variance/specialized process/1MCCF		
			Good retail practices are preventative measure:	OOD R						and physical phierte into foods		
Mai	k " <b>X</b> " i	n box if num	bered item is not in compliance Mark "X" on a							=corrected on-site during inspection R=repeat	violatio	on
Comi	lianc	e Status		cos	R		Comr	lianc	e Status		cos	R
		o other	Safe Food and Water	1000			Comp		oc otatas	Proper Use of Utensils	000	
30		Pasteurized	eggs used where required				43		Iп-use utensi	ils properly stored		
31		Water & Ice	from approved source				44		Utensils, equ	ipment & linens: properly stored, dried, & handled		
32	Ĺ	Variance ob	ained for specialized processing methods				45		+ -	ingle-service articles: properly stored & used		
22		B	Food Temperature Control	T .	_		46		Gloves used			
33			ng methods used: adequate equipment for temp, control operly cooked for hot holding				47 .	Π	Food and no	Utensils, Equipment and Vending		
35		· · · · · · · · ·	awing methods used				48	-	+	igned, constructed, & used	$\vdash$	+
36			rs provided and accurate	<b>—</b>		1	49			g: installed, maintained, & used: test strips		+
			Food Identification						· · · · · ·	Physical Facilities		
37		Food proper	y labeled: original container				50		Hot & cold wa	ater available adequate pressure		
			Prevention of Food Contamination	,			51		Plumbing inst	talled, proper backflow devices		$\perp$
38			nts, & animals not present	-		ļ	52			aste water properly disposed		
)39	<b>X</b>		on prevented during food preparation, storage & display				53			s properly constructed, supplied, & cleaned	<u> </u>	+
40		Wining doth	erniness c: properly used & stored			0	54 55		<del> </del>	rfuse properly disposed, facilities maintained ities installed, maintained, & clean	-	+-
42			s & vegetables		-		56	X		ntilation & lighting, designated areas used	$\vdash$	+
									1 1	A STATE OF THE STA		
Тур	e of (	Operation:								License Posted:	<u>Y</u> )	N
Dis	scussion with Person-in-Charge:									Follow-Up:	Y	N
			$\alpha_1$							Follow-Up Date:		
C:-	andr :=	- f D	in Characi									$\dashv$
_	gnature of Person in Charge:									Date:		
Sig	gnature of Inspector:									Date: 2/11/L021		
			/									



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Esta	ablishment: Xing wang							Date: 2/22/2022 Page 2 of 2					
Add	ress: 🗀	1017 Hilfo	ra Roc	d			Complia	nce Achieved:					
					TEMPERATURE								
		Item / Location		Temp.	Item/Locat	ion	Temp.	Item / Location		-+	Temp.		
-					<u> </u>			<del>.</del>		$\rightarrow$			
			-				_			$\rightarrow$			
					OBSERVATIONS AND/OR	CORRECTIVE ACTION	ONS						
V	Item Number	Section of Code			Des	scription of Violation				Dated Co			
			Kitche	n 1									
	39	3-305.11	food	12100	luct in wall	c-in left	one ove	red in Storas	re				
C	55				on of grease								
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		erson in Charge:						Date:					
Signa	ture of In	spector: / _	1)					Date: <b>Z / 2</b> 2	2/20	22			



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	ablish	ment: Th	omas moore college	Date 2/19/22 Page 1 of _Z No. of				1 of _Z_	No. of Risk Factor/Intervention Violation	s Ø
			enchester street	Т	Time into: oc Time out(0:30 No. of			out(=\30	No. of Repeat Risk Factor/Intervention Violation	SØ
			enthemas hoom alled?	R	Risk Car	legory:	B		Total Violation	s o
Em			THE THE STATE OF T	Р	hone:				Inspection Status: Green Yellow Red	
Inst	nectio	n Type:	Routine Re-inspection Pre-opera			Illnes	s Inv	estigation	Complaint Other	
1110		11 13 00.	FOODBORNE HLINESS RISK							
			Circle designated compliance status (IN, OUT, N/A,						in appropriate box for COS and/or R	
			IN = in compliance OUT= not in compliance NO = no				applic			
		-							· · · · · · · · · · · · · · · · · · ·	
Com	plianc	e Status	Supervision	cos	R	Comp	pliance Status		Protection from Contamination	S R
1	IN	UT	Person in charge present, demonstrates knowledge and			15 (	IND	DUT N/A NO	Food separated and protected	
2	<b>-</b>	UT(N/A	performs duties		+	16	$\vdash$			
2	Ja C	OTHER	Certified Food Protection Manager			17		DUT N/A	Proper disposition or returned, previously served,	
	1		Employee Health  Management/food employees & conditional employee;			17	INC		reconditioned & unsafe food	
3			knowledge, responsibilities and reporting		$\square$			atr.	Time / Temperature Control for Safety	
4	(IN <sub>O</sub>		Proper use of restriction and exclusion			18		OUT N/A NO	Proper cooking time and temperature	
-5	(INO	UT	Procedures for responding to vomiting and diarrheal events			19	-	DUT N/A (10)	Proper reheating procedures for hot holding	-
6	INO	UT (NO)	Good Hygiene Practices  Proper eating, tasting, drinking, or tobacco use			21	_	OUT N/A (NO )	Proper cooling time and temperatures  Proper hot holding temperatures	-
7	INO		No discharge from eyes, nose, mouth		$\vdash$	22 (	-	OUT N/A NO	Proper cold holding temperatures	
H			Preventing Contamination by Hands			23		OUT N/A NO	Proper date marking and disposition	
8	INO	UT NO	Hands clean & properly washed			24	INC	ONAMITU	Time as a Public Health Control: procedures and records	
9	INO	UT N/A NO	No bare hand contact with RTE food						Consumer Advisory	
10	(IN)O	UT	Adequate handwashing sinks properly supplied & accessible			25	ii)o	UT N/A	Consumer advisory provided for raw/undercooked foods	
			Approved Source						Highly Susceptible Populations	
11 (			Food obtained from an approved source			26	INC	DUT (N/A)	Pasteurized foods used; prohibited foods not offered	
12	-	UT N/A NO	Food received at proper temperature			07	L 161 G		d / Color Additives and Toxic Substances	
13 /		UT <b>(N/A)</b> NO	Food in good condition, safe & unadulterated  Req. records available; shell stock tags, parasite destruction		$\vdash$	27	-	OUT N/A	Food additives: approved and properly used  Toxic substances properly identified, stored and used	+
17				-4	-	20	٣		onformance with Approved Procedures	
	Pr	evalent cont	re improper practices or procedures identified as the mos ributing factors of foodbome illness or injury, Public Heali are control measures to prevent foodborne illness or injury	th		19	INCO	OUT N/A		
	1111	er veritions a						O I (N/A)	Compliance with variance/specialized process/HACCP	
			Good retail practices are preventative measures to		· · · · · · · · · · · · · · · · · · ·	PRACT		e obemiosle	and obvious objects into foods	
Mar	k " <b>X</b> " i	n box if num	bered item is not in compliance Mark "X" on appro						=corrected on-site during inspection R=repeat violati	ion
C	liana	Cántura	Ic	OS	D	Comp	liones	- Status	COS	R
Com	onanc	Status	Safe Food and Water	US	R	Comp	Hance	e Status	Proper Use of Utensils	
30		Pasteurized	eggs used where required			43		In-use utens	ils properly stored	$\neg \neg \neg$
31		Water & Ice	from approved source			44		Utensils, equ	uipment & linens: properly stored, dried, & handled	
32		Variance ob	tained for specialized processing methods			45		Single-use/s	ingle-service articles: properly stored & used	4
			Food Temperature Control	-		46		Gloves used		Щ
33			ng methods used: adequate equipment for temp, control			47		F44	Utensils, Equipment and Vending	
34			roperly cooked for hot holding awing methods used			47 ·			n-food contact surfaces cleanable,	
36			ers provided and accurate		$\vdash$	49		<u> </u>	g: installed, maintained, & used: test strips	+
			Food Identification						Physical Facilities	
37		Food proper	ly labeled: original container			50		Hot & cold w	ater available adequate pressure	
			Prevention of Food Contamination			51		Plumbing ins	stalled, proper backflow devices	
38			ents, & animals not present			52			aste water properly disposed	
39			on prevented during food preparation, storage & display			53			es properly constructed, supplied, & cleaned	+
40		Personal cle				54			efuse properly disposed, facilities maintained lities installed, maintained, & clean	+
41			s: properly used & stored its & vegetables			56	$\dashv$		ntilation & lighting, designated areas used	+
74		erwaring irul				1 20			- A Mill out Mill among second and among	
Тур	e of (	peration:							License Posted: (Y	N
Disc	cussic	n with Per	son-in-Charge:						Follow-Up: Y	N
			-						Follow-Up Date:	$\mathcal{A}$
			1 1 1 1 11 1						<u> </u>	
			in Charge:						Date: 2 - 18 - 20)	-
Sig	nature	of Inspec	tor: JJu )//	<u> </u>					Date: 2/18/2022	
Signature of improve.										



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishmer	nt: Thomas	W001	re colle		Date: 2/18/20 2Z Page Z of Z				
Ad	ldress: 6	Mancrest						nce Achieved: 🗶 / (6		
					TEMPERATUR	E OBSERVATIONS				
		Item / Location		Temp.	Item / L	ocation	Temp.	· Item / Location		Temp.
				OBS	ERVATIONS AND/	OR CORRECTIVE A	CTIONS			
V	Item	Section of Code			· · · · · · · · · · · · · · · · · · ·	Description of Violation	20		Dated	Corrected
	Number					Description of Violetic	n1		ОГ	COS
					····					
				> - 0	1 1	- 1 - 0	- 15 -			
				<u> </u>	stiblic opice	يتهم فمياز	101 Trime c	e inspection	1	
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		erson in Charge:	MA !		7			Date: 🎷 🦳	17097	2
ian	ature of In	spector:		) C/	and the same of th			Date: 7 / 15	17095	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establish	hment: 30	unes mostrice upper	Date2/16/22 Page 1 of 2_		e 1 of 2_	No. of Risk Factor/Intervention Violations				
Address	TH SCI	nool street		Time i	1:00	Time	e out?\30	No. of Repeat Risk Factor/Intervention Viola	itions (	7
Owner/P	ermit Hold	er: SAU 26		Risk Ca	tegory	: 0		Total Viola	ations	K
Email:		0.110		Phone:				Inspection Status: Green Yellow R	led 17	4
Inspection	on Type:	Routine Re-inspection Pre-ope			liine	es In	vestigation	Complaint Other		
		FOODBORNE ILLNESS RISK								
		Circle designated compliance status (IN, OUT, N/						in appropriate box for COS and/or R		$\neg$
		IN ≈ in compliance OUT= not in compliance NO ≈ r	ot ob	served N	/A = no	t appli	cable COS =	corrected on-site R = repeat violation		$\neg$
Complian	ce Status		lcos	R	Con	nolian	ce Status		Icos	R
	oc otacao	Supervision	1000	<u> </u>	001	присопи	co otatus	Protection from Contamination	000	
1 (IN)	DUT	Person in charge present, demonstrates knowledge and performs duties			15	(II)	OUT N/A NO	Food separated and protected	T	T
2 (IN)	DUT N/A	Certified Food Protection Manager		-	16	IN	DUT N/A	Food-contact surfaces cleaned and sanitized	+-	$\vdash$
		Employee Health			17	IN	OUTRIANO	Proper disposition or returned, previously served,	_	$\Box$
3 (IN)	NIT.	Management/food employees & conditional employee;	T	$\neg$	-			reconditioned & unsafe food		4
4 (IN)		knowledge, responsibilities and reporting		$\perp$	40	T 161	OUT N/A(NO)	Time / Temperature Control for Safety	_	
5 (IN)C		Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal events	$\vdash$		18		OUT N/A(NO)	Proper cooking time and temperature  Proper reheating procedures for hot holding		+
3 1000	,	Good Hygiene Practices	<u> </u>		20		OUT N/A NO	Proper cooling time and temperatures	+	+
6 IN C	OUT (NO	Proper eating, tasting, drinking, or tobacco use	·		21	_	OUT N/A/NO	Proper hot holding temperatures	_	+
7 INC	ON TUC	No discharge from eyes, nose, mouth			22	100	UT N/A NO	Proper cold holding temperatures	_	$\Box$
		Preventing Contamination by Hands			23	IN	OUT N/A NO	Proper date marking and disposition		П
8 INC	OUT NO	Hands clean & properly washed			24	IN C	OUT N/A NO	Time as a Public Health Control: procedures and records		
9 IN C	OUT N/A (10	No bare hand contact with RTE food						Consumer Advisory		
10 IN C	DUT	Adequate handwashing sinks properly supplied & accessible			25	IN C	DUT(N/A)	Consumer advisory provided for raw/undercooked foods	$\bot$	Щ
11 (1) 0	N. I.	Approved Source				ICON.		Highly Susceptible Populations		
	DUT N/A NO	Food obtained from an approved source  Food received at proper temperature		+	26	UN	OUT N/A	Pasteurized foods used; prohibited foods not offered od / Color Additives and Toxic Substances	<u></u>	
13 (IN)O		Food in good condition, safe & unadulterated		+	27	INC	OUT N/A)	Food additives: approved and properly used		
	ON A/N TUC	Req. records available: shell stock tags, parasite destruction		-	28	-	OUT N/A	Toxic substances properly identified, stored and used		$\Box$
R	lak factors a		ost					onformance with Approved Procedures		
Pr Int	evalent cont terventions a	re improper practices or procedures identified as the mo tributing factors of foodborne illness or injury. Public Hea are control measures to prevent foodborne illness or inju	alth irv.	Ţ	19	INC	DUT (ÑA)	Compliance with variance/specialized process/HACCP		
				RETAIL						
		Good retail practices are preventative measures t						and physical objects into foods.		
Mark "X" i	in box if num	bered item is not in compliance Mark "X" on app	ropri	ate box fo	r COS	and/or	COS	=corrected on-site during inspection R=repeat v	iolation	
Complianc	e Status	·	cos	R	Com	plianc	e Status		cos	R
		Safe Food and Water						Proper Use of Utensils		
30	Pasteurized	eggs used where required			43		In-use utens	ils properly stored		
31		from approved source		-	44			upment & linens: properly stored, dried, & handled		
32	Variance ob	tained for specialized processing methods			45		<del> </del>	ingle-service articles: properly stored & used	<b></b>	$\vdash$
33	Proper cooli	Food Temperature Control  ng methods used: adequate equipment for temp. control			46	<u> </u>	Gloves used	Utensils, Equipment and Vending		
34		roperly cooked for hot holding		-	47 .	Т	Food and no	n-food contact surfaces cleanable,		
35		awing methods used			48	†		igned, constructed, & used		П
36	Thermomete	ers provided and accurate			49		Warewashing	g: installed, maintained, & used: test strips		
		Food Identification						Physical Facilities		
37	Food proper	ly labeled: original container			50	ļ		ater available adequate pressure		$\square$
20	1	Prevention of Food Contamination			51	-	<del> </del>	talled, proper backflow devices		H
38		ants, & animals not present on prevented during food preparation, storage & display		+	52			aste water property disposed s property constructed, supplied, & cleaned		H
40	Personal cle			+	54	$\vdash$		efuse properly disposed, facilities maintained		$\dashv$
41		s: properly used & stored			55			ities installed, maintained, & clean		$\neg$
42	Washing frui	its & vegetables			56		<del> </del>	ntilation & lighting, designated areas used		
T .//	2 "				-:	-		Ti. Di.	3	
	Operation:							License Posted: (	<u> </u>	N.
Discussion	on with Per	son-in-Charge:						Follow-Up:	YU	
		/ /_						Follow-Up Date:		
Signature	of Person	in Charge: Oach Co						Date: 2/16/2022	,	
	e of Inspec									$\dashv$
oignature	s or rusbec	101. pm / - // 12						Date: 2/16/22		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	tablishmer	blishment: JMUES UPPER Date: 2/16/2022 Page Z of Z					2			
Ad	dress: 🎵	school stre	et				Com	pliance Achieved: 2/16/	2022	
					TEMPERATURE OBSERVATIO					
		Item / Location		Temp.	Item / Location	1	emp.	· Item / Location	T	emp.
_										
_										
<u> </u>										
					OBSERVATIONS AND/OR CORRECTIVE	E ACTION	S			
V	Item Number	Section of Code			Description of Viola	ation			Dated Corre or COS	
					no vidation observed a	do 17 re	1	me & inspection		
							,			
				-						
					· · · · · · · · · · · · · · · · · · ·					
										$\neg$
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$\dashv$			-							$\dashv$
										—
Sign	ature of Po	erson in Charge:						Date:		
Sign	nature of in	spector:	n )	/	6			Date: 2/1	612022	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	ablish	ment: J	ames Mas	stricola Elemen	70M	Date 2/16/22 Page 1 of _2 No. of Risk F			No. of Risk Factor/li	sk Factor/Intervention Violations		
Add	dress:,	26 B	apoosic	Lake Road	4	Time i	rel :30	Time out: 1010	No, of Repeat Risk Factor/Ir	tervention Vic	olations	0
Ow	ner/Po	ermit Hold	er: SAV Z6	,		Risk C	ategory:	7		Total Vic	olations	0
Em	ail:					Phone		<u> </u>	Inspection Status: Green	Yellow	Red	7
<u> </u>		n Tunni	Routine	Do inconsting	D4'-						1100	
ins	oectio:	n Type:	Routine	·	Pre-operation			ss Investigation	<u> </u>	ier		
-			01-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-	FOODBORNE ILLNE								
				ated compliance status (IN,		<del></del>			in appropriate box for COS and/o			
			IN = in complia	ince OUT= not in complianc	e NO = not ol	served	N/A = not	applicable COS	= corrected on-site R = repeat viola	tion		
Com	plianc	e Status			CO	S R	Com	pliance Status			cos	R
				pervision					Protection from Contaminat	ion		
1	(N)	UT	Person in charge properties	resent, demonstrates knowledge	and		15	( IN OUT N/A NO	Food separated and protected		1	
2	INO	UT N/A	Certified Food Prote	ection Manager			16	IN)OUT N/A	Food-contact surfaces cleaned and	anitized	$\overline{}$	
			Emp	loyee Health			17	ON AND TUO NI	Proper disposition or returned, previous reconditioned & unsafe food	usly served,		
3	(No	LIT		employees & conditional employe	30;		1		Time / Temperature Control for	Safata		
4				sibilities and reporting		+	1	I IN OUT WAS	1			
-4	(IN)		Proper use of restri	ction and exclusion conding to vomiting and diarrheal	Lauranta	-	18	IN OUT N/A NO	Proper cooking time and temperature		+	
5		01			events		20	IN OUT N/ANO	Proper reheating procedures for hot			-
6	INO	ит Тю		ygiene Practices			21	IN OUT N/A NO	Proper cooling time and temperature  Proper hot holding temperatures	3	+-	+
7	INO	~~~~	No discharge from			+	22	FIN OUT N/A NO	Proper cold holding temperatures		-	+
<u> </u>	1,,,,,	<u> </u>	·	itamination by Hands			23	IN OUT N/A NO	Proper date marking and disposition		+	+
8	IN O	ur (No)	Hands dean & prop		т.		24	IN OUT N/A NO	Time as a Public Health Control: prod	edures and record	ds.	+
9		UT N/A NO	No bare hand conta				{   <del>-</del>		Consumer Advisory			-
10 /	IN O		Adequate handwash	ning sinks properly supplied & ac	cessible		25	IN OUT N/A	Consumer advisory provided for rawl	undercooked food:	s T	$\top$
_	$\mathcal{I}$			oved Source			1		Highly Susceptible Population			
11 (	DI OI	JT	Food obtained from	an approved source		1	26	ÎN OUT N/A	Pasteurized foods used; prohibited fo			
12												
13	(IN)OI	JTT	Food in good conditi	ion, safe & unadulterated			27	IN OUT N/A	Food additives; approved and proper	ly used		I]
14	IN O	UT (VA(V)	Req. records availab	ole; shell stock tags, parasite des	truction		28	IN OUT N/A	Toxic substances properly identified,	stored and used		
	RI	sk factors a	re improper practic	es or procedures identified	as the most				Conformance with Approved Pro-	edures:		
	Inte	erventions	tributing factors of t are control measure	es or procedures identified a foodbome illness or injury, P es to prevent foodborne illne	ublic Health ess or injury.		19	IN OUT (VA)	Compliance with variance/specialized	process/HACCP		
					GOOD	RETAI	L PRACI					-
			Good	retail practices are preventative n					, and physical objects into foods.			
Mar	k " <b>X</b> " ir	box if num	bered item is not in	n compliance Mark ")	C on appropr	iate box	for COS	and/or COS	=corrected on-site during inspecti	on R=repea	t violation	1
Comi	oliance	Status			cos	R	Comi	oliance Status			cos	R
		,	Safe Fo	od and Water			00	THUTTOU CHILLIO	Proper Use of Utensils		1000	1
30		Pasteurized	eggs used where req	uired			43	In-use uter	sils properly stored			
31		Water & Ice	from approved source	à			44	Utensils, e	quipment & linens: properly stored, dried	& handled		
32		Variance ob	tained for specialized	processing methods			45	Single-use	single-service articles: properly stored &	used		
			Food Tem	perature Control			46	Gloves use	d properly			
33		Proper cool	ing methods used: add	equate equipment for temp, contr	ol	$\perp$			Utensils, Equipment and Vend	ing		
34		Plant food p	roperly cooked for hot	holding			47 ·	Food and	on-food contact surfaces cleanable,		+	Ш
35			awing methods used			$\perp$	48	<del>                                     </del>	signed, constructed, & used		-	
36		Thermomet	ers provided and accu				49	Warewash	ng: installed, maintained, & used: test str	ips		
				dentification	т т				Physical Facilities			
37		Food proper	rly labeled: original cor				50	<del>                                     </del>	water available adequate pressure		+	H
				Food Contamination			51		stalled, proper backflow devices		-	$\vdash$
38			ents, & animals not pre				52	— · · · · · ·	waste water properly disposed		_	$\square$
39				ood preparation, storage & displa	У	-	53		ies properly constructed, supplied, & clea		+-	Н
40	$\vdash$	Personal cle		rad			54		refuse properly disposed, facilities maint	JII IEO	+-	$\vdash$
41			is: properly used & sto its & vegetables	reu	_	+	55		cilities installed, maintained, & clean entilation & lighting, designated areas us	ed .	+	
74		ALEGOINI IĞ ILLI	ing or Andergoics						ormanorra ngrinng, designated areas us		1	
Тур	e of C	peration:							License F	osted:	(Y)	N
			rson-in-Charge:						Follow-Up		7	
J101	Judaru	77 TYTU I [ C]	oon-in-onalge.									
									Follow-Up	Date:		
Sign	nature	of Person	n in Charge: (	Dava Will					Date: /	416/201	7.2_	$\neg$
		of Inspec							Date: •	1161202	7	
Uigi				-/					D010. Z			
			L	C								



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: THUES							Date: Z/16/2022 Page Z of Z			
		Baboosic		pad			Com	pliance Achieved: 2/16		
					TEMPERATURE OBSERV					
		Item / Location		Temp.	Item / Location		Тетр.	· Item / Locatio	п	Temp.
					OBSERVATIONS AND/OR CORRE	CTIVE ACTION	VS			
V	Item	Section of Code			Description	of Violation				Dated Corrected
	Number				, , , , , , , , , , , , , , , , , , ,				or COS	
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		<u> </u>								
					0-2-					
				ſΛO	violations observ	red durin	19 1	ive of insmection	י רע .	
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	-		<i>a</i> *	1						
Siar	nature of Pr	erson in Charge:	Da	1/1	)			Date: 2	16/2	100
	nature of In		- (	7				Date: 2/1		
الاات	MEGIC OF IT	upulli, / W	~\~ \.	//2				Date. 🔏 / 🗓	-1641	_ ~



HEALTH DIVISION

432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	tablishment: Th	protons Ferry school		Date./	1/14/22 Page 1 of <u>Z</u>			No. of Risk Factor/Intervention Violations (2			
		amp sorgeant Road		Time in	Pi20	Time	014:30	No. of Repeat Risk Factor/Intervention Violations	775		
		er. SAU 26		Risk Ca	teaory:			Total Violations	795		
	nail:			Phone:				Inspection Status: Green Yellow Red	9		
<u> </u>		5.11									
ІПЅ	pection Type:	Routine Re-inspection Pre-op					estigation	Complaint Other			
<u> </u>		FOODBORNE ILLNESS RIS				3LIC I					
		Circle designated compliance status (IN, OUT, N		<u></u>				in appropriate box for COS and/or R			
		IN = in compliance OUT= not in compliance NO =	not ob	served N	/A = not	applic	able COS =	corrected on-site R = repeat violation			
Com	pliance Status		cos	R	Com	plianc	e Status	Cos	S R		
		Supervision						Protection from Contamination			
1	IN PUT	Person in charge present, damonstrates knowledge and performs duties			15	(TI)o	UT N/A NO	Food separated and protected			
2	IN OUT N/A	Certified Food Protection Manager	$\top$	1	16	ino	UT N/A	Food-contact surfaces cleaned and sanitized			
		Employee Health			17	INO	UT N/ANO	Proper disposition or returned, previously served,			
3	(in)out	Management/food employees & conditional employee;	T					reconditioned & unsafe food Time / Temperature Control for Safety			
4	INDUT	knowledge, responsibilities and reporting  Proper use of restriction and exclusion	+	+	18	LING	UT N/A NO	T			
5	IN OUT	Procedures for responding to vomiting and diarrheal events	+-	+	19	-	UT N/A NO	Proper cooking time and temperature  Proper reheating procedures for hot holding	_		
	( 901	Good Hygiene Practices			20	-	UT N/A NO	Proper cooling time and temperatures	-		
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use	T		21	-	UT N/ NO	Proper hot holding temperatures	$\dashv$		
7	IN OUT NO	No discharge from eyes, nose, mouth	+-	+	22		UT N/A NO	Proper cold holding temperatures			
		Preventing Contamination by Hands			23	<b>*</b>	UT N/A NO	Proper date marking and disposition			
8	IN OUT O	Hands clean & properly washed	T		24		UT NA NO	Time as a Public Health Control: procedures and records			
9	IN OUT N/A NO	No bare hand contact with RTE food	+		-	] 0		Consumer Advisory			
10	NOUT	Adequate handwashing sinks properly supplied & accessible	+		25	IN O	UT N/A	Consumer advisory provided for raw/undercooked foods	$\neg \neg \neg$		
		Approved Source						Highly Susceptible Populations			
11	OUT	Food obtained from an approved source	T		26	O MI	UT N/A	Pasteurized foods used; prohibited foods not offered	$\neg$		
12	IN OUT N/A (O)	Food received at proper temperature					Foo	od / Color Additives and Toxic Substances			
13	IN OUT	Food in good condition, safe & unadulterated			27	INO	UT WA	Food additives; approved and properly used			
14	IN OUT (N/A)NO	Req. records available: shell stock tags, parasite destruction			28	(IN )	UT N/A	Toxic substances properly identified, stored and used			
	Risk factors a	re improper practices or procedures identified as the n	nost				C	onformance with Approved Procedures			
	Prevalent cont Interventions :	are improper practices or procedures identified as the n tributing factors of foodborne illness or injury. Public He are control measures to prevent foodborne illness or in	alth jury.		19	IN O	UT (Ā)	Compliance with variance/specialized process/HACCP			
~~~	<del></del>			RETAIL	PRACT						
		Good retail practices are preventative measures					s. chemicals.	and physical objects into foods.			
Mar	rk "X" in box if num	nbered item is not in compliance Mark "X" on ap						=corrected on-site during inspection R=repeat violation	on		
٠	allamas Status		1000				Chahua	lcos			
JOIN	pliance Status	Safe Food and Water	cos	R	Comp	Hance	Status	Proper Use of Utensils	R		
30	Pasteurized	eggs used where required	Т		43		In-use utens	sifs properly stored			
31		from approved source	$\vdash$		44		Utensils, equ	uipment & linens: properly stored, dried, & handled			
32	Variance ob	tained for specialized processing methods			45		Single-use/s	single-service articles: property stored & used			
		Food Temperature Control	-		46		Gloves used	properly			
33	Proper cooli	ing methods used: adequate equipment for temp. control		T				Utensils, Equipment and Vending			
34	Plant food p	roperly cooked for hot holding			47 -		Food and no	on-food contact surfaces cleanable,			
35	Approved th	nawing methods used			48		Properly des	signed, constructed, & used			
36	Thermomet	ers provided and accurate	<u></u>		49		Warewashin	g: installed, maintained, & used: test strips	$\perp$		
		Food Identification			<u> </u>			Physical Facilities			
37	Food proper	fly labeled: original container			50		Hot & cold w	rater available adequate pressure	$\perp$		
	1 1	Prevention of Food Contamination		$\overline{}$	51			stalled, proper backflow devices	+		
38		ents, & animals not present	<del> </del>		52			aste water properly disposed	+		
39		on prevented during food preparation, storage & display			53			es properly constructed, supplied, & cleaned	+-		
40	Personal cle		<u> </u>	+-	54			efuse properly disposed, facilities maintained	+		
41		s: properly used & stored			55 56			lities installed, maintained, & clean	+		
	] wasmig mu	its & vegetables			100		-ucquate ve	ntilation & lighting, designated areas used	<u>.l</u>		
Тур	e of Operation:							License Posted: (Y)	N		
Disc	cussion with Per	rson-in-Charge:						Follow-Up: Y	AV.		
_101								, · · · · · · · · · · · · · · · · · · ·			
								Follow-Up Date:			
Sigr	nature of Person	in Charge: Quille						Date: 2/16/2022			
Sia	nature of Inspec							Date: 2/16/2022	$\neg$		
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishmen	t Thornton	is Ferry	scnoo	1				2/16/2022			<u>z</u>
		4 camp so						Com	pliance Achieved: 2146	2022	-	
						RATURE OBS	ERVATIONS					
		Item / Location		Temp.		Item / Location		Temp.	· Item / Location			Temp.
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					marketine wit & MATERIA	C AND OD CO	***************************************	N#YO				
	140-			0	BSERVATION		RRECTIVE ACTIO	JNS			Dated C	orrected
V	ltem Number	Section of Code				Descrip	tion of Violation				or C	
										-+		
			<u> </u>									
		-		_								
				pΩ	<u>vlolati</u>	ms obse	rved duri	ing i	nspection.			
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Di-		ia Ch	10	11.					Date: 2	111.1.	2/000	72
		erson in Charge:	Way	wy					Date.	14/2	-66	
Sig	nature of Ir	ispector: / /	a /	/ 1/2	2				Date: 2/	16/2	oz Z	-



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishr	ment: Ne	TRIMOLIK	Highschool		Date:2	[16]22	.Page	e 1 of <u>2</u>	No. of Ris	sk Factor/Int	ervention	Violation	1S Ø
Address:	38 H	c Elwain .	street		Time in	Prad	Time	ce:P:tuo	No. of Repeat Ris	sk Factor/Int	ervention	Violation	ns Ø
		er: SAU 26			Risk C	ategory:	$\overline{\bigcirc}$				Total	Violation	15 (%
Email:					Phone				Inspection Status:	Green	Yellow	Red	190
Inspection	Type:	Routine	Re-inspection	Ose energi			1	4!4!				1100	
rispection	r rype.	Routine		Pre-operation				estigation	Complaint	Othe	3r		
		Circle design	FOODBORNE ILL				BLIG			.000			
			ated compliance status (						in appropriate box for				
		IN - III compila	nce OUT= not in compli	ance NO = not b	bserved	N/A = not	арри	cable COS =	corrected on-site K =	repeat violati	on		
Compliance	Status			co	S R	Com	pliand	ce Status				CC	OS R
[6]			pervision esent, demonstrates knowle	doe and		ł   <u> </u>	1		Protection from		)III	T	
1 (IN ol		performs duties		oge and		15	7	סא איא דעונכ	Food separated and p	rotected			
2 INOL	JT N/A	Certified Food Prote	ection Manager			16	-	DUT N/A	Food-contact surfaces				
		Emp	oyee Health			17	IN	ONAWTUC	Proper disposition or re reconditioned & unsafe		sly served,		
3 (IN)DL	JT		mployees & conditional emp ibilities and reporting	loyse;					Time / Temperature	Control for S	afety		
4 UNDL	JΤ	Proper use of restri				18	IN	OUT N/A(N)	Proper cooking time ar	nd temperature			
5 (in)bL	JT	Procedures for resp	onding to vomiting and diarr	neal events		19	IN	OUT N/K TUC	Proper reheating proce	dures for hot ho	olding		$\neg \neg$
		Good Hy	giene Practices			20	IN C	ON NA TUC	Proper cooling time an	d temperatures			
6 IN OU		Proper eating, tastir	g, drinking, or tobacco use			21	IN C	ON AIN TUC	Proper hot holding tem	peratures			
7 IN OU	IT (NO)	No discharge from	yes, nose, mouth			22	(IN)	OUT N/A NO	Proper cold holding ter	nperatures			
		Preventing Cor	tamination by Hands			23		OUT N/A NO	Proper date marking a	nd disposition			
8 IN OU	л (ю)	Hands clean & prop	erly washed			24	IN C	OUT VIA NO	Time as a Public Health	h Control: proce	dures and re	cords	
9 IN OU	IN OUT N/A O No bare hand contact with RTE food  Consumer Advisory  IN OUT												
10 IN OU													
	Approved Source Highly Susceptible Populations												
11 (IN)OU		Food obtained from				26	(N	DUT N/A	Pasteurized foods used			1	
	T N/AND	Food received at pro							d / Color Additives a	nd Toxic Sub	stances		
13 (IN)OU	40		on, safe & unadulterated			27	-	OUT I(A)	Food additives: approve				$\perp$
	IT(N/A)NO		le: shell stock tags, parasite			28		DUT N/A	Toxic substances prope	rly identified, sto	ored and use	ed be	
RIS	k factors a	re improper practic	es or procedures identificoodbome illness or injury s to prevent foodborne i	ed as the most			,	C	onformance with Ap	proved Proce	dures		
Inte	erventions a	re control measure	s to prevent foodborne i	liness or injury.	- 1	19	INC	DUT (VA)	Compliance with varian	ce/specialized p	rocess/HACC	OP	
				GOOD	RETAI	L PRACT	ICES						
		Good	etail practices are preventati	ve measures to co	ntrol the ac	idition of pa	thoge	ns, chemicals,	and physical objects into	foods.			
Mark "X" in	box if num	bered item is not in	compliance Mar	k " <b>X</b> " on appropi	iate box	for COS a	ınd/or	cos	corrected on-site du	ring inspection	n R=re	peat viola	tion
ompliance	Status		<u> </u>	COS	R	Comp	lianc	e Status				co	S R
		Safe Fo	od and Water						Proper Use of	f Utensils		- ,,-	
30	Pasteurized	eggs used where req	uìred			43		In-use utens	ils properly stored				
31	Water & Ice	from approved source				44		Utensils, equ	ipment & linens: properly	stored, dried, 8	handled		
32	Variance obt	tained for specialized	processing methods			45		Single-use/s	ingle-service articles: pro	perly stored & us	sed		
		Food Tem	perature Control			46		Gloves used	properly				
33	Proper coolir	ng methods used: ade	quate equipment for temp. c	ontrol					Utensils, Equipmen	at and Vendir	ıg		
34	Plant food pr	operly cooked for hot	holding	1.		47 ·		Food and no	n-food contact surfaces of	leanable,			
	Approved the	awing methods used				48		Properly des	igned, constructed, & use	ed			
36	Thermomete	rs provided and accu				49	<u> </u>	Warewashin	g: installed, maintained, 8		6		$\perp$
			lentification					I	Physical Fa				
37	Food properl	y labeled; original cor				50			ater available adequate p				
20	Innania sada		Good Contamination		$\neg$	51			talled, proper backflow de			+	+
	Personal clea	· · · · · · · · · · · · · · · · · · ·	od preparation, storage & de	spiay		54			sfuse property disposed, f			$-\!\!\!\!+\!\!\!\!-$	+
	-	s; properly used & sto	rad		+	55			ities installed, maintained	-	led	-	
		ts & vegetables			+-	56			ntilation & lighting, design		al	+	+
	vracining in an					1 55		7100qualo 10	TOPACOTT OF HIGH COORD				
Type of O <sub>l</sub>	peration:									License Po	sted:	(Y)	) N
Discussion	n with Per	son-in-Charge:								Follow-Up:		Y	N
									1	Follow-Up [		- (	
												<i>_</i>	
Signature of	of Person	in Charge:	and let.							Date: 2	166	2022	<u></u>
Signature	of Inspect	or: 5	5/2						<del></del>	Date: 2 /	16/20	2.2	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishmen	t: Merrimac	K HiA	nschoo	0	Dat	e: 2/16/2022	Page	of <u>Z</u>
		MCEIWOIN				Cor	npliance Achieved: Z/16	12022	
					TEMPERATURE OBSERVATIONS				
		Item / Location		Temp.	Item / Location	Temp.	- Item / Location		Temp.
					OBSERVATIONS AND/OR CORRECTIVE AC	TIONS			
	Item							Dated	Corrected
V	Number	Section of Code			Description of Violation	1		0:	r COS
					T T T T T T T T T T T T T T T T T T T				
					o violations observed dus	Dinor S	cuction.		
	<u> </u>				b) otolet bis peletteri doi	1119 [1	ispection 1-		
								,	
					·				
				<u> </u>				$\neg$	
			1						
Sigr	nature of P	erson in Charge:	Coan	20			Date: 2/	16/202	2_
	nature of Ir		. (	/			Date: 2 / I	6/202	z
٠.			>		7-7				



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Esta	ablishment: Re	eds Ferry school		Date 2	142	Z Pag	e 1 of _2	No. of Risk	Factor/Int	ervention \	/iolations	10
Add	ress: 15 L4	one Road	Γ	ime in	JO:02	Time	e out <b>(0):3</b> 0	No. of Repeat Risk	Factor/int	ervention \	/iolations	Ø
Owi	ner/Permit Hold	er. SAN Z.C	F	Risk Ca	ategory	/: D				Total \	/iolations	05
Ema			-	hone:				Inspection Status	Green	Yellow	Red	
_											1100	
insp	ection Type:	Routine Re-inspection Pre-ope					vestigation	Complaint	Othe	3r		
		FOODBORNE ILLNESS RISI				DBLIC						
		Circle designated compliance status (IN, OUT, N						in appropriate box for 0				
		IN = in compliance OUT= not in compliance NO =	not obs	erved N	I/A = n	ot appli	cable COS =	corrected on-site R = r	epeat violati	on		
Com	pliance Status		cos	R	Cor	mplian	ce Status				CO	S R
		Supervision						Protection from C	ontaminati	on		
1	TUC(NI	Person in charge present, demonstrates knowledge and performs duties			15	(11)	OUT N/A NO	Food separated and pro	tected			
2	IN DUT N/A	Certified Food Protection Manager		$\top$	16	IN	OUT N/A	Food-contact surfaces c	leaned and sa	nitized		$\top$
		Employee Health	-	`	17	IN	OUT N/A NO	Proper disposition or retoreconditioned & unsafe f		sly served,		
3	TUC(NI	Management/food employees & conditional employee;	T	$\top$				Time / Temperature C		afets		
	~	knowledge, responsibilities and reporting	-	+	- 40	. Int	- 3			arcey		
4	(IN)DUT	Proper use of restriction and exclusion		++	18	_	OUT NA ND	Proper cooking time and Proper reheating proced		alding	_	+-
5	(IN DUT	Procedures for responding to vomiting and diarrheal events  Good Hygiene Practices			20	_	OUT N/A/NO)	Proper cooling time and		Juling	-	
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use	T	T	21		OUT N/A NO	Proper bot holding temp				+
7	IN OUT	No discharge from eyes, nose, mouth	-	+-	22	2.00	DUT N/A NO	Proper cold holding temp				_
	111 001	Preventing Contamination by Hands	<u> </u>	1	23		OUT N/A NO	Proper date marking and				
8	IN OUT (NO)	Hands clean & properly washed	T	$\top$	24	- 6	OUT WA NO	Time as a Public Health		dures and rec	ords	
9	IN OUT N/A NO	No bare hand contact with RTE food	+	+	-			Consumer A				
10 (	TUCKII	Adequate handwashing sinks properly supplied & accessible		$\vdash$	25	IN	OUT N/A	Consumer advisory prov	<del></del>	ndercooked fo	ods	
		Approved Source	1					Highly Susceptible				
11	(I) OUT	Food obtained from an approved source			26	(ÎN	DUT N/A	Pasteurized foods used;	prohibited foo	ds not offered		
12	IN OUT N/A NO	Food received at proper temperature					Foo	d / Color Additives an	d Texic Sul	stances		
13 (	INOUT	Food in good condition, safe & unadulterated			27	IN	OUT (I/A)	Food additives: approved	and properly	used		
14	IN OUT WANO	Req. records available: shell stock tags, parasite destruction			28	IN	OUT N/A	Toxic substances properl	ly identified, st	ored and use	d	
	Risk factors a	re improper practices or procedures identified as the m	ost				C	onformance with App	roved Proce	dures		
	Interventions	re improper practices or procedures identified as the matributing factors of foodborne illness or injury. Public Heare control measures to prevent foodborne illness or injury.	ury.		19	IN	OUT (IA)	Compliance with variance	e/specialized p	rocess/HACC	P	
		G	OOD R	ETAIL	PRAC	TICES	3					
		Good retail practices are preventative measures						and physical objects into fo	oods.			
Mar	k "X" in box if num	nbered item is not in compliance Mark "X" on ap	propria	te box f	or COS	and/o	r COS	=corrected on-site duri	ng inspectio	n R=rep	eat violati	on
Comr	oliance Status		cos	R	Con	npliano	e Status	<u></u>			cos	R
901111	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	Safe Food and Water		111				Proper Use of	Utensils			
30	Pasteurized	eggs used where required			43		In-use utens	ils properly stored				
31	Water & Ice	from approved source			44	$\perp$	Utensils, equ	uipment & finens: properly	stored, dried, o	& handled		$\perp$
32	Variance of	stained for specialized processing methods	<u>L</u> .		45	$\perp$	Single-use/s	ingle-service articles: prop	erly stored & u	ışed		4
		Food Temperature Control			46		Gloves used					
33	· · · · · · · · · · · · · · · · · · ·	ing methods used; adequate equipment for temp, control		$\square$			T =	Utensils, Equipment		ng		
34		properly cooked for hot holding	-		47	-	+	on-food contact surfaces cle				$\dashv$
35		nawing methods used	-		48	-		signed, constructed, & used				$\dashv \dashv$
36	Thermomet	ers provided and accurate  Food Identification	<u> </u>		49		vvarewasnin	g: installed, maintained, & Physical Fac		08		$\pm$
37	Food prope	ry Jabeled; original container	T		50		Hat & cold w	rater available adequate pr				
37	Fuod propa	Prevention of Food Contamination			51			stalled, proper backflow de			_	$\dashv \dashv$
38	Insects rod	ents, & animals not present			52	-		aste water properly dispos				$\neg$
39		ion prevented during food preparation, storage & display		$\Box$	53		<del></del>	es properly constructed, su		ned		$\top$
40	Personal cle				54		Garbage & n	efuse properly disposed, fa	icilities mainta	ined		
41		ns; properly used & stored			55		Physical faci	lities installed, maintained,	& clean			
42		rits & vegetables			56		Adequate ve	ntilation & lighting, designa	ited areas use	d		
						-					7.5	
Тур	e of Operation:								License Po	osted:	_(Y)	_1
Dis	cussion with Pe	rson-in-Charge:						] :	Follow-Up:	1	Y	_N)
								į,	Follow-Up	Date:		
Sia	nature of Persor	n in Charge: Out O							Date: 2	116/2	022	_
	nature of Inspec								Date: 7	11/20	22	
oig	nature of inspet	ivi. july.				•			50to. 4	116		
		4 4										



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: Recas Ferr				6/2022	Page2_ of2_
Address: 15 Lyons Road			Compliano	e Achieved: 2/16	2027
Item / Location	-	TEMPERATURE OBSERVATION	JUS		
Hem/ Location	Temp.	Item / Location	Тетр.	· Item / Location	Temp.
	UB	SERVATIONS AND/OR CORRECTIVE	E ACTIONS		
Item Continue Continue					Dated Corrected
V Number Section of Code		Description of Vio	lation		or COS
		. I have a second			
	ho niola	tions observed durin	ightime of i	is rection.	
	<del></del>				
		AA - 4.1			
Signature of Person in Charge:	David (Q)			Date: 2/1	6/2022
Signature of Inspector:	5/10				6/2022



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Address: 3   MCARCHE Germacht Look  Time in JOSD  Time outgood: No. of Repeat Risk Factor/Intervention Volusion  Total Violation  Total Violation  Total Violation  Total Violation  Total Violation  Red  Phone:  Pho	Establishment: 🖊	errimone middle scrippl		Date:2/	16/24	Page	1 of _ <b>Z</b>	No. of Risk Factor/Intervention Violation	18 Ø
Contract   Process   Pro	Address: 3   M	adeline Bennett Lane		Time in	0:00	Time	out0:30	No. of Repeat Risk Factor/Intervention Violation	15 🗭
Email: Phone: Inspection Type: Routine Re-inspection Pre-operational Indicators Investigation Complaint Other:    Routine Re-inspection Pre-operational Indicators Investigation Complaint Other:				Risk Ca	tegory:	0		Total Violation	18 (75
Inspection Type: Routine Re-inspection Pre-operational liliness investigation Complaint Other  FRODBONNE ILLESS NISK FACTORS AND PUBLIC REALTH INTERVENTIONS  Mark 7'c in appropriate box for COS and/or R  Mark 7'c in appropriate box for COS and/or R  Mark 7'c in appropriate box for COS and/or R  Mark 7'c in appropriate box for COS and/or R  Mark 7'c in appropriate box for COS and/or R  Mark 7'c in appropriate box for COS and/or R  Mark 7'c in appropriate box for COS and/or R  Mark 7'c in appropriate box for COS and/or R  Mark 7'c in appropriate box for COS and/or R  Mark 7'c in appropriate box for COS and/or R  Mark 7'c in appropriate box for COS and/or R  Mark 7'c in appropriate box for COS and/or R  Mark 7'c in appropriate box for COS and/or R  Mark 7'c in appropriate box for COS and/or R  Mark 7'c in appropriate box for COS and/or R  Mark 7'c in appropriate box for COS and/or R  Mark 7'c in appropriate box for COS and/or R  Mark 7'c in approach and advantage and appropriate box for COS and/or R  Mark 7'c in appropriate box for COS and/or R  Mark 7'c in appropriate box for COS and/or R  Mark 7'c in approach and advantage and appropriate box for COS and/or R  Mark 7'c in approach and advantage and approach a				Phone:					Jaco
Civil designated compliance status   Civil designation compliance status   Civil designation compliance status   Civil designation compliance   Civil no	Inspection Type:	Routine Re-inspection Pre-on			Uhos	e Inv	ectiontion		
Circle designated compliance Status (M, OUT, MA, NO) for each item  N = in compliance OUT = not in compliance NO = not observed NA = not applicable COS = corrected on-like R = repeat violation  COS   R   Compliance Status   Co	парсопол туро.								
No   In compliance OUT = not in compliance NO = not observed NA = not applicable COS = corrected on-pite R = repeat violation						DICITE I			
Compliance Status   Compliance Status   Compliance Status   Protection from Contamination						applic			
Projection from Cantamination   Projection from Cantaminatio		int - in compliance do 1 - not in compliance ito -			// - HOL	аррис	able CO3 -	Corrected on-Site K = repeat Violation	
No Dut	Compliance Status	Garage de la companya della companya de la companya de la companya della companya	cos	R	Com	plianc	e Status		OS F
Proper and proper process of the proper was provided and processed of the proper and processed and processed of the proper and processed and processed of the proper and processed and processed of the processe	( Carlour		$\top$		-	5		T T	
Employee Health    Suburt   Management/doord employees & conditional employees	$\sim$	performs duties	—	$\perp$	-	No.		· · · · · · · · · · · · · · · · · · ·	$\perp$
Subput   Modernment of the control	2 INPUTNA			1					_
Section   Sect					17	IN C	NO NIA NO		
Proper calculates for responding to ventiling and diserbal all vents   Good Typical Practices   South Froger calculations are preventions and source   The Nouth More Proper cooling time and stemperatures   The Nouth More Proper cool of the More Proper cool of the Nouth More Proper time to the Nouth More Proper cool of the Nouth More Proper time to the Nouth More Proper time to the Nouth More Proper time time to the Nouth More Proper time time time time time time time time	3 IN DUT						1	Time / Temperature Control for Safety	
Good Hygiene Practices    NOUT NAME   Proper cooling time and temperatures	4 IN DUT	Proper use of restriction and exclusion			18	IN C	ON NA TUC	Proper cooking time and temperature	
8   NOUT & Color mayer, nose, mouth   21   NOUT NA NO   Proper color holding temperatures   22   NOUT NA NO   Proper color holding temperatures   23   NOUT NA NO   Proper color holding temperatures   24   NOUT NA NO   Proper color holding temperatures   25   NOUT NA NO   Proper color holding temperatures   25   NOUT NA NO   Proper color holding temperatures   26   NOUT NA NO   Proper color holding temperatures   27   NOUT NA NO   Proper color holding temperatures   28   NOUT NA NO   Proper color holding temperatures   29   NOUT NA NO   Proper color making and deposition   Proper temperature   29   NOUT NA NO   Proper color proper defined color color temperature   29   NOUT NA NO   Proper color proper defined social proper temperature   29   NOUT NA NO   Proper color proper temperature   29   NOUT NA NO   Proper temperature   29   NOUT NA NO   Proper color proper temperature	5 (ÍN <b>)</b> UT	Procedures for responding to vomiting and diarrheal events	<u> </u>		19	-		Proper reheating procedures for hot holding	
NOUT NA NO   Proper cold holding temperatures		1			-	+			$\perp$
Preventing Contamination by Hands    NOUT (0) Hands clean & properly washed   24 NOUT (0) Hands clean & properly washed   25 NOUT (0) Hands clean & properly supplied & accessible   25 NOUT (0) Hands clean & properly supplied & accessible   25 NOUT (0) Hands clean & properly supplied & accessible   26 NOUT (0) Hands clean & properly supplied & accessible   27 NOUT (0) Hands clean & properly supplied & accessible   26 NOUT (0) Hands clean & properly supplied & accessible   27 NOUT (0) Hands clean & properly supplied & accessible   27 NOUT (0) Hands clean & properly supplied & accessible   27 NOUT (0) Hands clean & properly supplied & accessible   27 NOUT (0) Hands clean & properly supplied & accessible   27 NOUT (0) Hands clean & properly supplied & accessible   27 NOUT (0) Hands clean & properly supplied & accessible   27 NOUT (0) Hands clean & properly supplied & accessible   27 NOUT (0) Hands clean & properly supplied & accessible   27 NOUT (0) Hands clean & properly supplied & accessible   27 NOUT (0) Hands clean & properly supplied & accessible   27 NOUT (0) Hands clean & properly supplied & accessible   27 NOUT (0) Hands clean & properly supplied & accessible   27 NOUT (0) Hands clean & properly supplied & conformance with accessible properly supplied & accessible   27 NOUT (0) Hands clean & properly supplied & conformance with accessible properly supplied & conformance with accessible properly supplied & conformance with Approved Procedures   27 NOUT (0) Conformance with Approved Pro			┼		-	-			+
Solution   Hende clean & properly washed   24   N CU NNO   Time as a Public Health Centrol: procedures and records   1   N OUT NAL   No bare hand contact with RTE food   1   N OUT NAL   No bare hand contact with RTE food   1   N OUT NAL   N OUT	/ IN OUT NO				_	-			+
Source   Consumer Advisory	8 INOUT NO	T	Т	<del></del>		_			
Approved Source  Approved Source  Approved Source  11	$\overline{}$		$\vdash$	+	24	IIV C	U NAMO		
Approved Source    1		1		+	25	INO	UT N/A		
11    10 OUT   Food received at proper temperature   Food in good condition, serie & unadulterated   Pood in good condition   Pood in go				-			<u> </u>		
13   DOUT   Food in good condition, self- & unsubtlerated   14   IN OUT   Napho   Req. records available: shell stock tage, parasite destruction   28   IN OUT   Toxic substances properly identified, stored and used   Rels factors are improper pracifices or procedures elegisted interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to control the addition of pathogens, chemicals, and physical objects into foods.    Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.		Food obtained from an approved source			26	TIMO	UT N/A		
14   IN OUT   No   Req. records available: shell stock tags, parasite destruction   Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to control the addition of pathogens, chemicals, and physical objects into foods.    Compliance Status	12 IN OUT N/A NO	Food received at proper temperature					Foo	d / Color Additives and Toxic Substances	
Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illiness or injury. Public Health Interventions are control measures to prevent foorborne illiness or injury.  GOOD RETAIL PRACTICES  Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark "X" in box if numbered item is not in compliance  Mark "X" on appropriate box for COS and Or COS and physical objects into foods.  Mark "X" on appropriate box for COS and Or COS and physical objects into foods.  Safe Food and Water  OOD RETAIL PRACTICES  Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark "X" in box if numbered item is not in compliance  Mark "X" on appropriate box for COS and Or COS and Or COS and on physical objects into foods.  Mark "X" in box if numbered item is not in compliance  Mark "X" on appropriate box for COS and Or COS and physical objects into foods.  Mark "X" in box if numbered item is not in compliance  Mark "X" on appropriate box for COS and Or COS and physical objects into foods.  Mark "X" in box if numbered item is not in compliance  Mark "X" on appropriate box for COS and Or COS and physical objects into foods.  COS "COS "COS and Or COS and physical objects into foods.  COS "COS and Or COS and physical objects into foods.  COS "COS and Or COS and physical objects into foods.  Rerepeat violation  Froper Use of Utensils  43		Food in good condition, safe & unadulterated			27	INO	UTNA	Food additives: approved and properly used	
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS = corrected on-site during inspection Re-repeat violation of pathogens, chemicals, and physical objects into foods.  COS R COS R COS = corrected on-site during inspection Re-repeat violation of pathogens, chemicals, and physical objects into foods.  COS = corrected on-site during inspection Re-repeat violation of pathogens, chemicals, and physical objects into foods.  COS = corrected on-site during inspection Re-repeat violation of pathogens, chemicals, and physical objects into foods.  COS = corrected on-site during inspection Re-repeat violation of pathogens, chemicals, and physical objects into foods.  COS = corrected on-site during inspection Re-repeat violation of pathogens, chemicals, and physical objects into foods.  COS = corrected on-site during inspection Re-repeat violation of pathogens, chemicals, and physical objects into foods.  COS = corrected on-site during inspection Re-repeat violation COS = corrected on-site during inspection Re-repeat violation Re-repeat violation Proper Use of Utensils Proper Use of Utensils Proper Use of Utensils of Inspect on Property stored & used Utensils Inspect used Utensils Property designed Corrected Property designed Corrected Utensils (GOS = Single-use/single-service articles: property otered & used Utensils (GOS = Single-use/single-service articles: property otered & used Utensils (GOS = Single-use/single-service articles: property otered & used Utensils (GOS = Single-use/single-service articles: property otered & used Utensils (GOS = Single-use/single-service articles: property otered & used Utensils (GOS = Single-use/single-service articles: property otered & used Utensils (GOS = Single-use/single-service articles: property otered & used Utensils (GOS = Single-use/single-service articles: property otered & used Utensils (GOS = Single	-		oxdot		28	(I) o	UT N/A	Toxic substances properly identified, stored and used	
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS = corrected on-site during inspection Re-repeat violation of pathogens, chemicals, and physical objects into foods.  COS R COS R COS = corrected on-site during inspection Re-repeat violation of pathogens, chemicals, and physical objects into foods.  COS = corrected on-site during inspection Re-repeat violation of pathogens, chemicals, and physical objects into foods.  COS = corrected on-site during inspection Re-repeat violation of pathogens, chemicals, and physical objects into foods.  COS = corrected on-site during inspection Re-repeat violation of pathogens, chemicals, and physical objects into foods.  COS = corrected on-site during inspection Re-repeat violation of pathogens, chemicals, and physical objects into foods.  COS = corrected on-site during inspection Re-repeat violation of pathogens, chemicals, and physical objects into foods.  COS = corrected on-site during inspection Re-repeat violation COS = corrected on-site during inspection Re-repeat violation Re-repeat violation Proper Use of Utensils Proper Use of Utensils Proper Use of Utensils of Inspect on Property stored & used Utensils Inspect used Utensils Property designed Corrected Property designed Corrected Utensils (GOS = Single-use/single-service articles: property otered & used Utensils (GOS = Single-use/single-service articles: property otered & used Utensils (GOS = Single-use/single-service articles: property otered & used Utensils (GOS = Single-use/single-service articles: property otered & used Utensils (GOS = Single-use/single-service articles: property otered & used Utensils (GOS = Single-use/single-service articles: property otered & used Utensils (GOS = Single-use/single-service articles: property otered & used Utensils (GOS = Single-use/single-service articles: property otered & used Utensils (GOS = Single	Risk factors a Prevalent con	are improper practices or procedures identified as the natributing factors of foodborne illness or injury. Public He	nost ealth		-	1	Co	onformance with Approved Procedures	
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark "X" in box if numbered item is not in compilance  Mark "X" on appropriate box for COS and/or  COS =corrected on-site during inspection  R=repeat violation  R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violati	Interventions	are control measures to prevent foodborne illness or in	ury.		19	INO	UT (TIS)	Compliance with variance/specialized process/HACCP	
Mark "X" in box if numbered item is not in compliance    Mark "X" on appropriate box for COS and/or   COS =corrected on-site during inspection   R=repeat violation   R=repeat vi						_			
Safe Food and Water  Safe Food and Water  Safe Food and Water  ONE  Safe Food and Water  Safe Food and Water  Safe Food and Water  ONE  Safe Food and Water  Safe Food and Water  Safe Food and Water  ONE  Safe Food and Water  Safe Food and Water  Safe Food and Water  Safe Food and Water sequired  In-use utensits properly stored  Utensits, equipment & linens: properly stored, dried, & handled  Utensits, equipment & linens: properly stored & used  Single-use/single-service articles: properly stored & used  Single-use/single-service articles: properly stored & used  Utensits, equipment & linens: properly stored & used  Single-use/single-service articles: properly stored & used  Utensits, equipment & linens: properly disposed (as lead of linens: properly designed accurate to the used  Utensits, equipment & linens: properly disposed (as lead of linens: properly used & used	B. d. a. ut. 175/71 !- L 16								
Safe Food and Water   Safe Food and Water   Safe Food and Water   Safe Food and Water   Safe Food where required   Safe Food properly stored   Safe Food Identification   Safe Food I	Mark A in box if nun	nbered item is not in compliance Mark X on ap	propria	ite box to	or COS a	ind/or	COS	=corrected on-site during inspection R=repeat viola	ion
Pasteurized eggs used where required	ompliance Status		cos	R	Comp	liance	Status		S R
Water & Ice from approved source   44   Utensils, equipment & linens: properly stored, dried, & handled	20				40				
Variance obtained for specialized processing methods   45   Single-use/single-service articles: properly stored & used   46   Gloves used properly			-	+	-	$\vdash$			+
Food Temperature Centrel   46   Gloves used properly				+					+
Proper cooling methods used: adequate equipment for temp. control   Utensils, Equipment and Vending   47   Food and non-food contact surfaces cleanable,   48   Properly designed, constructed, & used   48   Properly designed, constructed, & used   48   Properly designed, constructed, & used   49   Warewashing: installed, maintained, & used: test strips   Physical Facilities   Physical Facilities   Physical Facilities   Physical Facilities   Plumbing installed, proper backflow devices   Sewage & waste water properly disposed   50   Food properly disposed   51   Plumbing installed, proper backflow devices   52   Sewage & waste water properly disposed   53   Toilet facilities properly constructed, supplied, & cleaned   54   Garbage & refuse properly disposed, facilities maintained   55   Physical facilities maintained   56   Adequate ventilation & lighting, designated areas used   56   Adequate ventilation & lighting, designated areas used   57   Foolow-Up;   57   Foolow-									+
Approved thawing methods used  Approved thawing methods used  Thermometers provided and accurate  Food Identification  Food properly labeled: original container  Prevention of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Toilet facilities properly disposed  Toilet facilities properly disposed, facilities maintained  Food property disposed  Toilet facilities properly disposed, a cleaned  Food property disposed  Toilet facilities properly disposed, a cleaned  Food property disposed  Toilet facilities properly disposed, a cleaned  Food property disposed  Toilet facilities properly disposed, a cleaned  Food property disposed, a cleaned  Type of Operation:  License Posted:  Follow-Up:  Follow-Up:	33 Proper cool			T				Utensils, Equipment and Vending	
Thermometers provided and accurate  Food Identification  Food properly labeled: original container  Prevention of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Insects, rodents, & animals not present  General during food preparation, storage & display  Warewashing: installed, maintained, & used: test strips  Physical Facilities  Physical Facilities  Plumbing installed, proper backflow devices  Sewage & waste water properly disposed  Toilet facilities properly constructed, supplied, & cleaned  Garbage & refuse properly disposed, facilities maintained  Garbage & refuse properly disposed, facilities maintained  Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  Follow-Up:  Y	34 Plant food p	properly cooked for hot holding			47 ·		Food and no	n-food contact surfaces cleanable,	
Food Identification  7 Food properly labeled: original container  7 Prevention of Food Contamination  8 Insects, rodents, & animals not present  9 Contamination prevented during food preparation, storage & display  40 Personal cleanliness  41 Wiping cloths: properly used & stored  42 Washing fruits & vegetables  Type of Operation:  Food Identification  9 Physical Facilities  50 Hot & cold water available adequate pressure  51 Plumbing installed, proper backflow devices  52 Sewage & waste water properly disposed  53 Toilet facilities properly constructed, supplied, & cleaned  54 Garbage & refuse properly disposed, facilities maintained  55 Physical facilities installed, maintained, & clean  56 Adequate ventilation & lighting, designated areas used  17 Pumbing installed, proper backflow devices  50 Hot & cold water available adequate pressure  51 Plumbing installed, proper backflow devices  52 Sewage & waste water properly disposed  53 Toilet facilities properly constructed, supplied, & cleaned  54 Garbage & refuse properly disposed, facilities maintained  55 Physical facilities maintained  56 Adequate ventilation & lighting, designated areas used  17 Pumbing installed, proper backflow devices  57 Sewage & waste water properly disposed  58 Follow-Up: Y	35 Approved th	nawing methods used			48		Properly des	igned, constructed, & used	
Frood properly labeled: original container  Prevention of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Type of Operation:  Food properly labeled: original container  Flumbing installed, proper backflow devices  Sewage & waste water properly disposed  Totalet facilities properly constructed, supplied, & cleaned  Garbage & refuse properly disposed, facilities maintained  Food properly used & stored  Adequate ventilation & lighting, designated areas used  License Posted:  Follow-Up:  Y	36 Thermomet	ers provided and accurate	<u> </u>		49		Warewashing	g: installed, maintained, & used: test strips	
Prevention of Food Contamination  51 Plumbing installed, proper backflow devices  52 Sewage & waste water properly disposed  53 Toilet facilities properly constructed, supplied, & cleaned  40 Personal cleanliness  41 Wiping cloths: properly used & stored  42 Washing fruits & vegetables  53 Physical facilities installed, maintained, & clean  54 Garbage & refuse properly disposed, facilities maintained  55 Physical facilities installed, maintained, & clean  56 Adequate ventilation & lighting, designated areas used  Type of Operation:  Cicense Posted:  Cicense Pos	1	· · · · · · · · · · · · · · · · · · ·			<u> </u>				
Insects, rodents, & animals not present  39 Contamination prevented during food preparation, storage & display  40 Personal cleanliness  41 Wiping cloths: properly used & stored  42 Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  52 Sewage & waste water properly disposed  53 Toilet facilities properly constructed, supplied, & cleaned  54 Garbage & refuse properly disposed, facilities maintained  55 Physical facilities installed, maintained, & clean  56 Adequate ventilation & lighting, designated areas used  19 Vicense Posted:  Y  Follow-Up:  Y	37 Food proper								
Contamination prevented during food preparation, storage & display  40 Personal cleanliness  41 Wiping cloths: properly used & stored  42 Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:	39 Incests red	·· <del>·</del>							-
40 Personal cleanliness 41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  54 Garbage & refuse properly disposed, facilities maintained 55 Physical facilities installed, maintained, & clean 56 Adequate ventilation & lighting, designated areas used  License Posted:  Y  Follow-Up:  Y		~ <del>_</del>			$\vdash$	-			-
Wiping cloths: properly used & stored  Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  55 Physical facilities installed, maintained, & clean  Adequate ventilation & lighting, designated areas used  License Posted:  Y  Follow-Up:  Y				+	-				+-
Washing fruits & vegetables  56 Adequate ventilation & lighting, designated areas used  Type of Operation:  Discussion with Person-in-Charge:  Follow-Up: Y				+	$\vdash$				+
Discussion with Person-in-Charge: Y			-		I	$\neg$			-
Discussion with Person-in-Charge: Y					- "				
	Type of Operation:							License Posted:	洲
Follow-Up Date:	Discussion with Per	rson-in-Charge:						Follow-Up: Y	(N)
		A						Follow-Up Date:	
Signature of Dance in Change	Diameters of D	a in Channel							
Signature of Person in Charge: Date: 2/16/2022									
Signature of Inspector: Date: 2/16/2022	Signature of Inspec	tor: / _ / _						Date: 2/16/2022	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishmer	t Merriman	ck middle:	school			Date	:2116/2022	Pag	e <b>2</b> c	of Z
Ad	dress: 🗷 🕻	Modeline B	semeth Lane					pliance Achieved: 2 / (6/2			
				TE	MPERATURE OBSERVA						
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				OBSERVAT	IONS AND/OR CORRECT	TVE ACTION	IS				
V	Item	Section of Code			Description of	Violation				Dated C	Corrected
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		erson in Charge:	Carl-C					Date: 2/	6/2	1022	
Sign	ature of In	spector:	1///	0				Date: 2 / 14	1 25	22 Z	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	ablishr	ment: Ze	eds ferry Karlet		Date2/	15/22	Page	1 of _Z_	No. of Risk Factor/Intervention Violations	5		
[	ddress: 601 DW H19nway Time in:2:00 Time out:30 No. of Repeat Risk Factor/Intervention Violations											
					Risk Ca	tegory:	^		Total Violations	X		
Em			Helimber Village		Phone:				Inspection Status: Green Yellow Red			
<del> </del>		ı Type:	Routine Re-inspection Pre-ope			Ilines	e Inv	estigation	Complaint Other	-		
1112		туре.	FOODBORNE ILLNESS RISE							$\dashv$		
			Circle designated compliance status (IN, OUT, N/						in appropriate box for COS and/or R	$\neg$		
			IN = in compliance OUT= not in compliance NO =		-		applic			$\dashv$		
			tit in complication of the title complication in									
Com	pliance	e Status	Supervision	cos	R	Com	olianc	e Status	Protection from Contamination	R		
	1	I.T.	Person in charge present, demonstrates knowledge and	Τ		15	(1)	OUT N/A NO	Food separated and protected			
1	IN D		performs duties			-	<u> </u>	OUT N/A				
2	IN D	JT N/A	Certified Food Protection Manager			16	-	7-5	Food-contact surfaces cleaned and sanitized  Proper disposition or returned, previously served,			
			Employee Health	1		17	INC	ON (NA) TUC	reconditioned & unsafe food	_		
3	(IN)DI	JT :	Management/food employees & conditional employee; knowledge, responsibilities and reporting						Time / Temperature Control for Safety			
4	(IN)OI	JT	Proper use of restriction and exclusion			18	INC	DUT N/A(10)	Proper cooking time and temperature	$\Box$		
5	CHADI	JT	Procedures for responding to vomiting and diarrheal events			19	+	OUT N/A (NO)	Proper reheating procedures for hot holding			
			Good Hygiene Practices			20	-	DUT N/A(NO)	Proper cooling time and temperatures	$\dashv$		
6	IN Of	$\rightarrow$	Proper eating, tasting, drinking, or tobacco use	ļ.,	-	21	-	DUT N/A (10)	Proper hot holding temperatures	-		
7	INO	IT (NO)	No discharge from eyes, nose, mouth	<u> </u>		22	-	ON A'N TUC	Proper cold holding temperatures	-		
			Preventing Contamination by Hands	1	<del></del>	23	-	UT N/A NO	Proper date marking and disposition	$\dashv$		
8	IN OL		Haπds clean & properly washed			24	INC	DUTNANO	Time as a Public Health Control: procedures and records	$\dashv$		
9		JT N/A (10	No bare hand contact with RTE food	-			( ) > -		Consumer Advisory	$\dashv$		
10	(IN)pr	JT	Adequate handwashing sinks properly supplied & accessible	<u> </u>	4	25 (	( IN)O	UT N/A	Consumer advisory provided for raw/undercooked foods	-		
44.1	INJOU	IT.	Approved Source			26	LINIC	DU N/A	Highly Susceptible Populations  Pasteurized foods used; prohibited foods not offered	-		
11 (			Food obtained from an approved source	1	+	26	INC			$\dashv$		
12	170	JT N/A(NO)	Food received at proper temperature	$\vdash$		27	LINIO	DUT MA	d / Color Additives and Toxic Substances	-		
13	(IN)OU		Food in good condition, safe & unadulterated		+	27	7		Food additives: approved and properly used	$\dashv$		
14	1	JT(NÍA)NO	Req. records available; shell stock tags, parasite destruction			28	ON O	UT N/A	Toxic substances properly identified, stored and used			
	Ria	sk factors a	re improper practices or procedures identified as the m ributing factors of foodborne illness or injury. Public He are control measures to prevent foodborne illness or inj	ost alth			т		onformance with Approved Procedures			
	Inte	erventions a	re control measures to prevent foodborne illness or inj	шгу.		19	INC	DUT(N/A)	Compliance with variance/specialized process/HACCP	_		
					RETAIL					-		
Mai	t∕ "Y" in	hov if nur	Good retail practices are preventative measures bered item is not in compliance Mark "X" on ap						and physical objects into foods.  =corrected on-site during inspection R=repeat violation	$\dashv$		
			perod term to morniphaneo									
Com	pliance	Status	0.4.7	cos	R	Comp	liance	e Status		R		
		B 1 1 1	Safe Food and Water			43		In upp utopo	Proper Use of Utensils	$\dashv$		
30			eggs used where required		1	44			uipment & linens: properly stored, dried, & handled	$\dashv$		
31			from approved source tained for specialized processing methods			45			single-service articles: properly stored & used	$\dashv$		
32		vanance op	Food Temperature Control			46		Gloves used		$\dashv$		
33		Proper cooli	ng methods used: adequate equipment for temp. control		_	1		0,0700 0000	Utensils, Equipment and Vending			
34			roperly cooked for hot holding		+	47		Food and no	on-food contact surfaces cleanable,	$\exists$		
35		<del></del>	awing methods used		+	48			signed, constructed, & used	$\neg$		
36			ers provided and accurate			49		Warewashin	g: installed, maintained, & used: test strips	П		
			Food Identification						Physical Facilities			
37		Food proper	ly labeled: original container			50		Hot & cold w	vater available adequate pressure			
			Prevention of Food Contamination			51		Plumbing ins	stalled, proper backflow devices			
38		Insects, rod	ents, & animals not present			52		Sewage & w	aste water properly disposed			
39		Contaminati	on prevented during food preparation, storage & display			53		Toilet facilitie	es properly constructed, supplied, & cleaned			
40		Personal cle	anliness			54		Garbage & re	efuse properly disposed, facilities maintained	_		
41		Wiping cloth	s: properly used & stored			55		<u> </u>	lities installed, maintained, & clean	$\perp$		
42	<u> </u>	Washing fru	its & vegetables			56	<u> </u>	Adequate ve	ntilation & lighting, designated areas used			
Tyr	e of C	peration:							License Posted: (Y) N	1		
		<u> </u>	non in Charge:						Follow-Up: Y	~		
UIS	CUSSIO	ii wiin Pe	son-in-Charge:	4						1		
				•					Follow-Up Date:			
Sig	nature	of Persor	in Charge:						Date:			
		of Inspec							Date: 2/15/2017	$\neg$		
	i icatuli 6	OF THE PER	w. / h						21 10 1222	- 1		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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		on Dw High				e Achieved: 2.1 15	12022
7 664	1000. PO.	st par thele		TEMPERATURE OBSERVAT			
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	,		OB	SERVATIONS AND/OR CORRECTI			Dated Corrected
V	Item Number	Section of Code		Description of V	/iolation		or COS
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: Tomanauk Tauch	[	Date <b>Z</b> /	1422	Page	1 of 2	No. of Risk Factor/Intervention Violation	ns 🔎	5		
Address: AST Pus Highway	Т	ime in	10:30	Time	out[1:30	No. of Repeat Risk Factor/Intervention Violation	ns 🗭	7		
Owner/Permit Holder: For a naue & Taver LLC	F	Risk Ca	tegory:	R		Total Violation	ns D			
Email:	F	hone:				Inspection Status: Green Yellow Red				
Inspection Type: Routine Re-inspection Pre-oper	ation	al	Illnes	s Inv	estigation	Complaint Other		_		
FOODBORNE ILLNESS RISK					_					
Circle designated compliance status (IN, OUT, N/A						in appropriate box for COS and/or R				
IN = in compliance OUT≈ not in compliance NO = no	ot obs	erved N	/A = not	applic	able COS ≃	corrected on-site R = repeat violation				
Compliance Status	cos	I B I	Com	llana	a Ciatua		os	Ř		
Supervision	COS	R	Comp	manic	e Status	Protection from Contamination	J3			
1 Person in charge present, demonstrates knowledge and			15	INO	UT N/A NO	Food separated and protected				
performs duties 2 IN OUT N/A Certified Food Protection Manager		+	16		UT N/A	Food-contact surfaces cleaned and sanitized	$\rightarrow$			
					UT N/A NO	Proper disposition or returned, previously served,	-+			
Employee Health  Management/food employees & conditional employee;			17	INC	UNANU	reconditioned & unsafe food		$\dashv$		
knowledge, responsibilities and reporting					1	Finne / Temperature Control for Safety				
4 UNDUT Proper use of restriction and exclusion			18		UT N/A NO	Proper cooking time and temperature	_	$\dashv$		
5 OUT Procedures for responding to vorniting and diarrheal events			19	-	UT N/A NO	Proper reheating procedures for hot holding		_		
Good Hygiene Practices			20		UT N/A(NO)	Proper cooling time and temperatures	_	$\dashv$		
6 IN OUT NO Proper eating, tasting, drinking, or tobacco use			21	-	UT N/ANO	Proper hot holding temperatures	$\rightarrow$	-1		
7 IN OUT (10) No discharge from eyes, nose, mouth		$\perp$	22	<b>&gt;</b>	UT N/A NO	Proper cold holding temperatures		4		
Preventing Contamination by Hands  23 NOUT N/A NO Proper date marking and disposition  8 IN OUT NO Hands clean & properly washed  24 IN OUT N/A NO Time as a Public Health Control: procedures and records										
10 Adequate handwashing sinks properly supplied & accessible Approved Source			25	INIO	UI N/A			-		
11 INOUT Food obtained from an approved source			26	NO.	UT N/A	Highly Susceptible Populations  Pasteurized foods used; prohibited foods not offered				
12 IN OUT N/A NO Food received at proper temperature		$\vdash$	20			d / Color Additives and Toxic Substances				
13 INOUT Food in good condition, safe & unadulterated		$\vdash$	27	IN O	UT (VA)	Food additives: approved and properly used		$\dashv$		
14 IN OUT N/ANO Req. records available: shell stock tags, parasite destruction			28		UT N/A	Toxic substances property identified, stored and used		$\dashv$		
	st		-		Co	onformance with Approved Procedures				
Risk factors are improper practices or procedures identified as the mo Prevalent contributing factors of foodborne illness or injury. Public Hea Interventions are control measures to prevent foodborne illness or injur	lth ~		19	IN O	UT N/A	Compliance with variance/specialized process/HACCP		٦		
		TOTAL A T.T.				Competence start verial incrependations produced start		$\dashv$		
Good retail practices are preventative measures to			PRACT		e chamicale :	and physical phierte into foods		$\dashv$		
Mark "X" in box if numbered item is not in compliance Mark "X" on appr						=corrected on-site during inspection R=repeat viola	tion	$\dashv$		
						lee				
Compliance Status Safe Food and Water	os	R	Comp	liance	Status	Proper Use of Utensils	5	R		
30 Pasteurized eggs used where required	<u> </u>		43		In-use utensi	ils properly stored	$\neg \neg$	7		
31 Water & Ice from approved source			44			ipment & linens: properly stored, dried, & handled	$\rightarrow$	7		
32 Variance obtained for specialized processing methods			45		Single-use/si	ingle-service articles; properly stored & used		7		
Food Temperature Control			46		Gloves used	properly		7		
Proper cooling methods used: adequate equipment for temp, control						Utensils, Equipment and Vending				
34 Plant food properly cooked for hot holding			47 -		Food and no	n-food contact surfaces cleanable,				
35 Approved thawing methods used			48		Properly desi	igned, constructed, & used	$\perp$			
36 Thermometers provided and accurate			49		Warewashing	g: installed, maintained, & used: test strips				
Food Identification						Physical Facilities				
37 Food properly labeled: original container		L	50			ater available adequate pressure	-	4		
Prevention of Food Contamination			51			talled, proper backflow devices	+	-		
138 Insects, rodents, & animals not present 152 Sewage & waste water properly disposed 150 Tailot feet was the water properly										
39 Contamination prevented during food preparation, storage & display	_	_	53	$\rightarrow$		s properly constructed, supplied, & cleaned		4		
40 Personal cleanliness		_	54			fuse property disposed, facilities maintained	+			
41 Wiping cloths: property used & stored 42 Washing fruits & vegetables			55 56			ities installed, maintained, & clean ntilation & lighting, designated areas used	-	$\dashv$		
I transmin man a sadatana					. woquete vol					
Type of Operation:						License Posted:	N			
Discussion with Person-in-Charge:						Follow-Up: Y	N			
\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\						Follow-Up Date:				
رسس الا						1 Ollow-Op Date.		_		
Signature of Person in Charge:						Date:				
Signature of Inspector:						Date: 1/14/2022		1		



HEALTH DIVISION 432 Daniel Wehster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishmer	it: Tomaha	WK T	שהכנט		D	ate: 2/14/2022	Page	Z.
Ad	dress: 54	t Du Hia	hway			C	ompliance Achieved: 2/14		
		OBSERVATIONS AND/OR CORRECT		ONS					
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					OBSERVATIONS AND/OR CORRECTIV	E ACTIONS			7.1
V	Item	Section of Code			Description of Vic	olation		Dated Correc	cted
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			44	lan antani	stice anserved Juring	-19-a aC	Description of the management of the second		
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		erson in Charge:	with.		,		Date:		_
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	ablishr	ment: 🛌	bit systems		Date Z/	4/22	Pag	e 1 of	No. of Risk Factor/Intervention Violation	ns Ø	
Add	dress:	220	bu Highway		Time in:	(200)	Time	e out:2100	No. of Repeat Risk Factor/Intervention Violation	ns 💋	
			er. Elbit systems of America		Risk Ca	tegory:	A		Total Violation	ns 🗶	
Em			2/2/10/10/10/10/10/10/10/10/10/10/10/10/10/	_	Phone:		-		Inspection Status: Green Yellow Red	-	
ins	nection	Type:	Routine Re-inspection Pre-ope	ratio		Illne	ee los	vestigation			
1110	Dection	туре.	FOODBORNE ILLNESS RISK						Complaint Other		
			Circle designated compliance status (IN, OUT, N/				BLIC				
				_	<u> </u>				in appropriate box for COS and/or R		
			IN = in compliance OUT= not in compliance NO = n	Of Of	served N	A = not	appu	cable COS =	corrected on-site <b>R</b> = repeat violation	_	
Com	pliance	Status		COS	R	Com	plian	ce Status		OS R	
-			Supervision Person in charge present, demonstrates knowledge and			-	Zm.		Protection from Contamination		
1	INJOL		performs duties		$\perp$	15	$\sim$	DUT N/A NO	Food separated and protected		
2	Mor	JT N/A	Certified Food Protection Маладег			16		DUT N/A	Food-contact surfaces cleaned and sanitized		
			Employee Health			17	IN (	OUT WA NO	Proper disposition or returned, previously served, reconditioned & unsafe food		
3	(IN)OF	TU	Management/food employees & conditional employee; knowledge, responsibilities and reporting						Time / Temperature Control for Safety		
4	(IN)OU	JΤ	Proper use of restriction and exclusion			18	IN	OUT N/A NO	Proper cooking time and temperature		
5	INJOU	JT	Procedures for responding to vomiting and diarrheal events			19	IN+	OUT N/A(NO)	Proper reheating procedures for hot holding		
			Good Hygiene Practices			20	IN 0	OUT N/A NO	Proper cooling time and temperatures		
6	IN OU	IT (NO	Proper eating, tasting, drinking, or tobacco use			21	IN	OUT N/A(NO)	Proper hot holding temperatures		
7	IN OUT NO Proper eating, tasting, drinking, or tobacco use IN OUT NO No discharge from eyes, nose, mouth  Preventing Contamination by Hands IN OUT NO Hands clean & properly washed IN OUT N/ANO No bare hand contact with RTE food IN OUT Adequate handwashing sinks properly supplied & accessible Approved Source IN OUT N/ANO Food obtained from an approved source IN OUT N/ANO Food received at proper temperature  21 IN OUT N/ANO Proper hot holding temperatures 22 IN OUT N/A NO Proper date marking and disposition 23 IN OUT N/A NO Time as a Public Health Control: procedures and records 24 IN OUT N/A NO Time as a Public Health Control: procedures and records 25 IN OUT N/A Consumer Advisory 26 IN OUT N/A Pasteurized foods used; prohibited foods not offered 27 IN OUT N/A NO Proper hot holding temperatures 28 IN OUT N/A NO Proper date marking and disposition 29 IN OUT N/A NO Time as a Public Health Control: procedures and records 20 IN OUT N/A NO Proper date marking and disposition 20 IN OUT N/A NO Time as a Public Health Control: procedures and records 20 IN OUT N/A Pasteurized foods or advisory provided for raw/undercooked foods 20 IN OUT N/A NO Proper hot holding temperatures 20 IN OUT N/A NO Proper tot holding temperatures 21 IN OUT N/A NO Proper tot holding temperatures 22 IN OUT N/A NO Proper cold holding temperatures 23 IN OUT N/A NO Proper date marking and disposition 24 IN OUT N/A NO Time as a Public Health Control: procedures and records 25 IN OUT N/A NO Proper date marking and disposition 26 IN OUT N/A NO Proper tot holding temperatures										
	Preventing Contamination by Hands  IN OUT NO Hands dean & properly washed  IN OUT N/ANO No bare hand contact with RTE food  IN OUT Adequate handwashing sinks properly supplied & accessible  Approved Source  23 (IN OUT N/A NO Proper date marking and disposition  24 IN OUT N/A NO Time as a Public Health Control: procedures and records  Consumer Advisory  25 (IN OUT N/A Consumer advisory provided for raw/undercooked foods)  Highly Susceptible Populations										
8	IN OUT N/A NO Hands dean & properly washed  IN OUT N/A NO No bare hand contact with RTE food  IN OUT N/A NO No bare hand contact with RTE food  Consumer Advisory  24 IN OUT N/A NO Time as a Public Health Control: procedures and records  Consumer Advisory  25 IN OUT N/A Consumer advisory provided for raw/undercooked foods										
9 IN OUT N/A(NO) No bare hand contact with RTE food  Consumer Advisory											
10	(IN DU	it ]	Adequate handwashing sinks properly supplied & accessible			25	(IN)	DUT N/A	Consumer advisory provided for raw/undercooked foods		
									Highly Susceptible Populations		
11	- Carrier		Food obtained from an approved source			26	IN C	DUT(N/A)	Pasteurized foods used; prohibited foods not offered		
12	1.07000		Food received at proper temperature						d / Color Additives and Toxic Substances		
13	INOU		Food in good condition, safe & unadulterated			27	IN C	OUT(N/A)	Food additives: approved and properly used		
14	IN OU	7 N/A NO	Req. records available: shell stock tags, parasite destruction			28	TNY	DUT N/A	Toxic substances properly identified, stored and used		
	Ris	k factors a	re improper practices or procedures identified as the mo	st				Co	onformance with Approved Procedures		
	Inte	rventions a	re improper practices or procedures identified as the mo ributing factors of foodbome illness or injury. Public Hea ire control measures to prevent foodbome illness or inju	ry.		19	INC	DU NA	Compliance with variance/specialized process/HACCP		
			Go	on:	RETAIL	PRACI	TOES				
			Good retail practices are preventative measures t						and physical objects into foods,		
Mar	k "X" in	box if num	bered item is not in compliance Mark "X" on app	ropri	ate box fo	r COS a	and/or	COS:	=corrected on-site during inspection R=repeat viola	tion	
Comi	oliance	Status	1	cos	R	Comr	lianc	e Status	Ico	S R	
			Safe Food and Water		11	Outile		t otatas	Proper Use of Utensils	J K	
30		Pasteurized	eggs used where required		T	43		In-use utens	ils properly stored	$\Box$	
31		Water & Ice	from approved source			44		Utensils, equ	ipment & linens; properly stored, dried, & handled	$\neg$	
32		Variance obt	tained for specialized processing methods			45		Single-use/si	ingle-service articles; properly stored & used	$\neg \neg$	
			Food Temperature Control			46		Gloves used	properly	$\neg \neg$	
33		Proper coolir	ng methods used: adequate equipment for temp. control						Utensils, Equipment and Vending		
34		Plant food pr	roperly cooked for hot holding			47 ·		Food and no	n-food contact surfaces cleanable,		
35		Approved that	awing methods used			48		Properly desi	igned, constructed, & used		
36		Thermomete	rs provided and accurate			49		Warewashing	g: installed, maintained, & used: test strips		
			Food Identification						Physical Facilities		
37		Food properl	y labeled: original container			50		Hot & cold wa	ater available adequate pressure		
			Prevention of Food Contamination			51		Plumbing ins	talled, proper backflow devices		
38	<u> </u>	Insects, rode	nts, & animals not present			52		Sewage & wa	aste water properly disposed		
39			on prevented during food preparation, storage & display			53			s properly constructed, supplied, & cleaned	$\perp$	
40		Personal clea				54		Garbage & re	fuse properly disposed, facilities maintained		
41			s: properly used & stored			55			ities installed, maintained, & clean	$\perp$	
42		Washing fruit	ts & vegetables			56		Adequate ver	ntilation & lighting, designated areas used		
Тур	e of Op	peration:							License Posted:	N	
Disc	cussion	with Per	son-in-Charge:						Follow-Up; Y	IN	
									Follow-Up Date:	U	
Çia-	africe :	of Domo-	in Charger						Date:		
								<u> </u>			
Sign	nature	of Inspect	9 h /- //						Date: 2/14/2022		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishmer	nt: 巨心计 S	ystems					: 2/14/2022	Page Z	of Z
Ad	dress: 2	20 Des Ai	ahrua4				Com	pliance Achieved: 2/14/	2022	
			C. C.		TEMPERATURE	OBSERVATIONS				
		Item / Location		Temp.	Item / Loca	tion	Temp.	Item / Location		Temp.
					OBSERVATIONS AND/OR	CORRECTIVE ACTIO	INC			
	Item						11473		Dated	Corrected
V	Number	Section of Code			De	scription of Violation				COS
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			1							
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			_ n	a Dial	ations above	a docina Li	no a	Finesalations		
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	ature of D	arcon in Charac	10 1	4	and the state of t			Date:		
		erson in Charge:								
Sign	ature of In	spector	7/1					Date: 2/ L	H 203	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishme	ent: Ho	eywords			1	Date.2	101	/22F	Page 1 of _ 2	No. of	Risk Factor/îr	tervention	Violation	is of
Ad	dress: 3	64 1	ow Hann							No. of Repeat	Risk Factor/In	tervention	Violation	is US	
Ow	ner/Perm	nit Hold	er Haywa	ELS ICE CHE	am	F	Risk C	ateg	ory;	D			Total	Violation	
Em						_	Phone:				Inspection Sta	tus: Green	Yellow	Red	79)
Ins	pection T	vne.	(Routine)	Re-inspection	Pre-ope				linece	s Investigatio	<u> </u>			1100	
		700.	(Hodalilo)	<u>:</u>							INTERVENTION		<u></u>		
			Circle designa	ated compliance status							(" in appropriate bo		R		
				nce OUT= not in comp											
Carr	pliance S	Anton													
COIL	pliance 3	tatus	Su	pervision		cos	R	١	omp	liance Status	Protection fo	om Contaminati	OD	co	S R
1	TUONE		Person in charge pr	esent, demonstrates know	redge and				15	IN OUT N/A NO			-		
2	INOUT	N/A	performs duties  Certified Food Prote	ction Manager		-	+	-	16	IN DUT N/A		aces cleaned and s	noitizad		
				oyee Health					17	IN OUT WANC	Proper disposition	or returned, previous			-
2	(IN) DUT	Т		mployees & conditional er	nployee;		$\overline{}$	-	•/	111 001 (117)10	reconditioned & ur		* * .		
3			knowledge, respons	ibilities and reporting			$\vdash$	-			Time / Temperat		Safety		
5	TUOUI		Proper use of restric	onding to vomiting and dia	rrheal events		+		18	IN OUT N/A NO	// -	ne and temperature	_1-1:		$\dashv$
-	11,000			giene Practices	ITTICAL EVEITS			$\vdash$	20	IN OUT N/A NO		e and temperatures			
6	IN OUT	NO Y		g, drinking, or tobacco use	1			<u> </u>	21	IN OUT N/A NO				_	
7	IN OUT	(6)	No discharge from e	yes, nose, mouth					22	TIN PUT N/A NO					
			Preventing Con	tamination by Hands					23	IN OUT N/A NO	Proper date marki	ng and disposition			
8	IN OUT	NO	Hands clean & prope	rly washed		24 IN OUT WAYO Time as a Public He					fealth Control: proc	edures and rea	cords		
9	IN OUT N	V/A(NO)	No bare hand contac	t with RTE food			$\perp$		<u> </u>			er Advisory			
10	INDUT			ing sinks properly supplied	8 accessible		<u> </u>	- 2	25	N/A TUO(NI		y provided for raw/u		ods	
11	NOUT	—-т	Food obtained from a	oved Source	· · · · · ·			-	26	IN DUT N/A	1	ptible Population used; prohibited for			
12	IN OUT N	V/ANO)	Food received at pro				$\vdash$	-	20		ood / Color Additiv			·	
13	ÎN)DUT	-	Food in good condition			+	2	27	IN DUT N/A	<del></del>	proved and properly				
14	IN OUT	V/A)VO	Req. records availab	te destruction		$\Box$	2	28	IN OUT N/A		properly identified, s		d		
	Risk f	<b>actors</b> ar	e improper practic	es or procedures identi	ified as the m	ost					Conformance with	Approved Proc	edures		
	Interve	ent contr entions a	ributing factors of to re control measure	es or procedures identi podbome iliness or inju s to prevent foodborne	iry. Public He illness or inju	alth Iry,		1	19	IN OUT (N/A	Compliance with va	ariance/specialized	process/HACC	P P	
	:				GO	OD R	ETAIL	PR.	ACTI	CES					
				etail practices are preventa	ative measures	o contr	ol the ad	dition	of path	hogens, chemical	s, and physical objects	into foods.			
Mar	k "X" in bo	x if numl	bered item is not in	compliance Ma	ark "X" on app	ropria	te box f	or CC	OS an	id/or CO	S =corrected on-site	during inspection	n R≔rep	peat violat	ion
Com	oliance St	atus				cos	R	Co	ompli	ance Status				COS	S R
				od and Water			$\square$					se of Utensils			
30			eggs used where requ	rired				_	13	-	nsils properly stored				+
32			from approved source ained for specialized p	processing methods				$\vdash$	15	_	equipment & linens: pro e/single-service articles			-	+
	1 1 1	TIGHTOU GDU		erature Control				$\vdash$	6		ed properly	. property stored a	1960	-	+
33	Pro	per coolir		quate equipment for temp.	control							ment and Vendi	ng		
34	Pla	nt food pr	operly cooked for hot	holding				4	7 -	Food and	non-food contact surfa	ces cleanable,			
35	App	proved tha	wing methods used					4	8	Properly d	esigned, constructed, (	3 used			
36	The	ermomete	rs provided and accur				Щ	4	9	Warewash	ing: installed, maintain		os		
37	For	nd aconed	y labeled: original con	entification				5	n	Hot P note		l Facilities			
٥,	1100	od broberi		ood Contamination				5			water available adequ nstalled, proper backflo			-	
38	Ins	ects, rode	nts, & animals not pre					5	$\rightarrow$		waste water properly of				+-
39	Cor	ntaminatio	in prevented during fo	od preparation, storage &	display			5	-		ties properly constructe		ned		-
40	Per	rsonal clea	ınliness					54	4	Garbage 8	refuse property dispos	sed, facilities mainta	ined		
41_	Wip	oing cloths	property used & stor	ed				55	5	Physical fa	cilities installed, maint	sined, & clean			
42	Wa	shing fruit	s & vegetables					56	6	Adequate	entilation & lighting, de	esignated areas use	d		
Tvn	e of Oper	ration:										License P	nsted:	(\$)	N
			son-in-Charge:						,					$-\hat{\mathcal{A}}$	
ادات	JussiUi W	nui Felt	sormi-charge.									Follow-Up:		Ť	
												Follow-Up	Date:		
Sigr	ature of	Person	in Charge:	0 /								Date:			
Signature of Inspector:												Date: 7	111/22		
		(											- y -		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	ablishmen	: HOY Word	5					Date: 2/	11/2022	Page_	2_ of	<u>z</u>
Ad	dress: 36	4 DW H	ian way					Complian	ce Achieved: 7/11/	2072		
					TEMPERA	TURE OBSERVA	TIONS					
		Item / Location		Temp.	Ite	m / Location	Т	emp.	Item / Location			Temp.
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	1 4			0	BSERVATIONS A	ND/OR CORRECT		3			Dated Co	orrected
٧	Number	Section of Code				Description of	Violation				or C	
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e:	anoture of	Person in Charge:	10						Date: 2	[ai	22	
		Person in Charge:	10	(a)					Date: 2/6	1.120	72	-
Si	gnature of	INSIDECTOR:		7					271	- 1		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	ablishment:ارورو	errimack valley Baptist cour	M	Date:	11/12	Page	1 of <u>Z</u>	No. of Risk Factor/Intervention Violation	15 )
Ado		Boston Past Raad		Time in: 1:00 Time out: 50 No. of Re				No. of Repeat Risk Factor/Intervention Violation	15 <b>2</b>
		der: Mercinack valley Baptist Co	and the	Risk Cat	egory:	G		Total Violation	15 (9)
Em		HEITIMEEL CULTY BEPTSIO	Upty	Phone:				Inspection Status: Green Yellow Red	
Insp	pection Type:	Routine Re-inspection Pre-ope					estigation	Complaint Other	
		FOODBORNE ILLNESS RISI				BLIC	HEALTH II	NTERVENTIONS	
		Circle designated compliance status (fN, OUT, N/	A, N	O) for each	item .		Mark "X"	in appropriate box for COS and/or R	
		IN = in compliance OUT= not in compliance NO =	not ol	bserved N	A = not	applic	cable COS =	corrected on-site R = repeat violation	
Com	pliance Status		CO	SR	Comi	oliano	e Status	CC	S R
		Supervision		- 11				Protection from Contamination	
1 (	OUT	Person in charge present, demonstrates knowledge and performs duties			15	IN	UT N/A NO	Food separated and protected	
2	IN OUT (VA)	Certified Food Protection Manager		$\dashv$	16	inc	DUT N/A	Food-contact surfaces cleaned and sanitized	-
		Employee Health			17		DUT(N/A)IO	Proper disposition or returned, previously served,	
	0	Management/food employees & conditional employee;				174 0		reconditioned & unsafe food	
3	IN OUT	knowledge, responsibilities and reporting	ļ.,		<u> </u>			Fine / Temperature Control for Safety	
4	(IN)OUT	Proper use of restriction and exclusion	_		18	-	DUT N/A NO	Proper cooking time and temperature	
5	IN DUT	Procedures for responding to vomiting and diarrheal events			19	+	DUT N/A (10)	Proper reheating procedures for hot holding	$\perp \perp \mid$
	7	Good Hygiene Practices	_		20	-	DUT N/A NO	Proper cooling time and temperatures	$\perp$
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use	_		21	-	DUT N/A(NO)	Proper hot holding temperatures	
7	IN OUT NO	No discharge from eyes, nose, mouth			22	<b>N.</b> →	PUT N/A NO	Proper cold holding temperatures	
		Preventing Contamination by Hands	,		23	N	DUT N/A NO	Proper date marking and disposition	$\perp$
8	IN OUT (NO	Hands clean & properly washed			24	IN C	OUT N/A I)O	Time as a Public Health Control: procedures and records	
9	IN OUT N/ANO	No bare hand contact with RTE food						Consumer Advisory	
10	TROUT	Adequate handwashing sinks properly supplied & accessible			25	IN C	OUT (V/A	Consumer advisory provided for raw/undercooked foods	$\perp$
		Approved Source			-		Highly Susceptible Populations		
11	IN DUT	Food obtained from an approved source		$\perp$	26	INC	DUT(N/A)	Pasteurized foods used; prohibited foods not offered	
12	IN OUT N/A NO	Food received at proper temperature	<u> </u>					d / Color Additives and Toxic Substances	
13	TUCKI	Food in good condition, safe & unadulterated	_		27	2000	OUT(N/A)	Food additives: approved and properly used	
14	IN OUTINA NO	Req. records available: shell stock tags, parasite destruction			28	IN)C	OUT N/A	Toxic substances properly identified, stored and used	
	Risk factors	are improper practices or procedures identified as the m stributing factors of foodbome illness or injury. Public He are control measures to prevent foodborne illness or inj	ost				C	onformance with Approved Procedures	
	Interventions	are control measures to prevent foodborne illness or inj	ury,		19	IN C	OUT N/A	Compliance with variance/specialized process/HACCP	
_		C	nob	RETAIL	PRACT	ICES			
	···	Good retail practices are preventative measures					ns, chemicals, a	and physical objects into foods.	
Mar	k "X" in box if nur	mbered item is not in compliance Mark "X" on ap						=corrected on-site during inspection R=repeat violat	tion
`~~	oliance Status		cos	R	Como	liano	e Status	lco.	S R
/01111	marice otatus	Safe Food and Water	000	- 1	Comp	HallG	e otatus	Proper Use of Utensils	3   K
30	Pasteurize	d eggs used where required			43		In-use utens	ils properly stored	
31	Water & Ic	s from approved source			44		Utensits, equ	ipment & linens: properly stored, dried, & handled	$\neg \neg$
32	Variance o	btained for specialized processing methods			45		Single-use/si	ingle-service articles: properly stored & used	$\neg \neg$
		Food Temperature Control			46		Gloves used	properly	$\neg \neg$
33	Proper coo	ling methods used: adequate equipment for temp, control						Utensils, Equipment and Vending	
34	Plant food	properly cooked for hot holding			47 ·		Food and no	n-food contact surfaces cleanable,	
35		hawing methods used			48		Properly des	igned, constructed, & used	
36		ters provided and accurate			49		Warewashing	g: installed, maintained, & used: test strips	
		Food Identification						Physical Facilities	
37	Food prope	rly labeled: original container			50		Hot & cold w	ater available adequate pressure	
		Prevention of Food Contamination			51		Plumbing ins	talled, proper backflow devices	
38	Insects, roo	dents, & animals not present			52		Sewage & wa	aste water properly disposed	$\Box$
39	Contamina	tion prevented during food preparation, storage & display			53		Toilet facilitie	s properly constructed, supplied, & cleaned	
40	Personal c	eanliness			54		Garbage & re	fuse properly disposed, facilities maintained	
41	Wiping clot	hs; properly used & stored			55		Physical facil	ities installed, maintained, & clean	
42	Washing fro	uits & vegetables			56		Adequate ver	ntilation & lighting, designated areas used	
						-		111 5 111	
Тур	e of Operation:							License Posted: Y	) A
Disc	cussion with Pe	rson-in-Charge:						Follow-Up:	(N)
		ath						Follow-Up Date:	
		// A A 10	_	<del>, /</del>				<u> </u>	
Sigr	nature of Perso	n in Charge: Unette lutere	067	20/				Date:	
Sia	nature of Inspe	ctor: ()	-					Date: 2/10/2021	
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Address: 517 BOSTON Post Doed Compliance Achieved: 21 W 12012  TEMPERATURE OBSERVATIONS	Es	tablishmer	it: Merromack	incley Boil	Hist chorch	Date:2	1012022	Page 2	of 2
Temp   Bean / Lecation   Temp   Bean / Lecation   Temp   Bean / Lecation   Temp	Ad	dress: 51	7 Boston P	ost poed		Complia	nce Achieved: 7/10	12012	
OBSERVATIONS AND/OR CORRECTIVE ACTIONS  V Number					TEMPERATURE OBSERVA	ATIONS			
V Number Section of Code Description of Violation Description of Violation of Code of			Item / Location	Temp.	Item / Location	Temp.	· Item / Locat	ion	Temp.
V Number Section of Code Description of Violation Description of Violation of Code of									
V Nember Section of Code Description of Violation District Conscient of COS									
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Number Section of Code  Ric Violations observed doing think of inspection.  Ric Violations observed doing think of inspection.  Ric Violations observed doing think of inspection.				0	BSERVATIONS AND/OR CORREC	TIVE ACTIONS			
Signature of Person in Change: MATH Jetawitz Dete:	V	1	Section of Code		Description of	f Violation			
Signature of Person in Change: Matter J. Manusky Date:		Number			<u> </u>				or COS
Signature of Person in Change: Matter J. Manusky Date:									
Signature of Person in Change: Matter J. Manusky Date:									
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Signature of Person in Change: Matter States				90	UDIOHOM OBSETVEN	doring time	of incodid	3.	
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	Sign	ature of Po	erson in Charge:	MULL JUST	witz		Date:		
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**HEALTH DIVISION** 

432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Esta	ıblishı	nent: 🕬	arties homestyle other	700			No. of Risk Factor/Intervention Violations		
				-	Time in	11/2	0	Time out	No. of Repeat Risk Factor/Intervention Violations
Own	er/Pe	ermit Holde	or Handay		Risk Ca			44-,740	Total Violations
Ema			CHRISTIS HOWESTATE DIGH	-	Phone:				Inspection Status: Green Yellow Red
		Type:	Routine Re-inspection Pre-op			111	nes	s Investigation	Complaint Other
insp	ection	Type.	FOODBORNE ILLNESS RIS						
_			Circle designated compliance status (IN, OUT, N						in appropriate box for COS and/or R
-			IN = in compliance OUT= not in compliance NO =						
									COS ( F
Comp	olianc	a Status	Supervision	cos	R		omp	liance Status	Protection from Contamination
1	IND	IT	Person in charge present, demonstrates knowledge and	Τ.	$\top$		15	IN OUT N/A NO	Food separated and protected
<u> </u>	ZPRING.		Performs duties	-	+	-	16	IN OUT N/A	Food-contact surfaces cleaned and sanitized
2	ING	JT N/A	Certified Food Protection Manager				17	IN OUT ATTA NO	Proper disposition or returned, previously served,
	6		Employee Health  Management/food employees & conditional employee;	Т	_	-  -			reconditioned & unsafe food
3		JT	knowledge, responsibilities and reporting	4	1	$\vdash$		0.55	Time / Temperature Control for Safety
4	(IN)		Proper use of restriction and exclusion	+	-		18	IN OUT N/A NO	Proper cooking time and temperature
5	IN D	JT	Procedures for responding to vomiting and diarrheal events	Ш	$\perp$	$\vdash$	19 20	IN OUT N/A NO	Proper reheating procedures for hot holding  Proper cooling time and temperatures
6	INO	T WO	Good Hygiene Practices  Proper eating, tasting, drinking, or tobacco use	Т	<del>,                                    </del>		21	IN OUT N/A(NO)	Proper hot holding temperatures
7	IN O		No discharge from eyes, nose, mouth	<del> </del>		$\vdash$	22	(IN)OUT N/A NO	Proper cold holding temperatures
			Preventing Contamination by Hands			2	23	(IN OUT N/A NO	Proper date marking and disposition
8	INO	ON TL	Hands clean & properly washed			2	24	IN OUR N/A NO	Time as a Public Health Control: procedures and records
9	IN O	JT N/A(NO)	No bare hand contact with RTE food				•		Consumer Advisory
10	(IN)DI	JT	Adequate handwashing sinks properly supplied & accessible					IN OUT N/A	Consumer advisory provided for raw/undercooked foods
<u> </u>	0		Approved Source						Highly Susceptible Populations
11: (	1)010		Food obtained from an approved source		+-	2	26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered od / Color Additives and Toxic Substances
12 13 <i>E</i>	INO	JT N/A(NO)	Food received at proper temperature  Food in good condition, safe & unadulterated	+	+	-	27	IN OUT NA	Food additives: approved and properly used
14		J7 N/ANO	Req. records available: shell stock tags, parasite destruction	+-	+	-	28	IN OUT N/A	Toxic substances properly identified, stored and used
				nost	-	Conformance with Approved Procedure			onformance with Approved Procedures
	Pre	evalent cont	re improper practices or procedures identified as the r ributing factors of foodbome illness or injury. Public H are control measures to prevent foodborne illness or in	ealth	i	1	19	IN OUT N/A	Compliance with variance/specialized process/HACCP
	,,,,,				RETAI				
			Good retail practices are preventative measure						and physical objects into foods.
Marl	k " <b>X</b> " iı	box if num	bered item is not in compliance Mark "X" on a						=corrected on-site during inspection R=repeat violation
Comp	liance	Status		cos	R	Co	omp	liance Status	COS R
			Safe Food and Water						Proper Use of Utensils
30		Pasteurized	eggs used where required		$\perp$		43		sils properly stored
31			from approved source	-	+		14		uipment & linens: properly stored, dried, & handled
32		Variance ob	tained for specialized processing methods			-	15 16	Single-use/s Gloves used	single-service articles: properly stored & used
22		O	Food Temperature Control	T	_	1	10	Gloves used	Utensils, Equipment and Vending
33			roperly cooked for hot holding	+		4	17 -	Food and no	on-food contact surfaces cleanable,
35		<u>-</u>	awing methods used		$\top$	4	8	Properly des	signed, constructed, & used
36		Thermomet	ers provided and accurate			4	19	Warewashir	ng; installed, maintained, & used; test strips
			Food Identification						Physical Facilities
37		Food proper	ly labeled; original container				50		water available adequate pressure
<u> </u>			Prevention of Food Contamination			5	$\rightarrow$		stalled, proper backflow devices
38			ents, & animals not present	+	+-	_	52 53		waste water properly disposed es properly constructed, supplied, & cleaned
39 40		Contaminati Personal cle	on prevented during food preparation, storage & display	+	+	-	54		refuse properly disposed, facilities maintained
41			s: properly used & stored	+	+	$\vdash$	55		ilities installed, maintained, & clean
42			its & vegetables	1			56		entilation & lighting, designated areas used
									Linna Postedi (V) N
		Operation:							License Posted: Y N
Disc	cussio	on with Pe	rson-in-Charge:						Follow-Up: Y N
			:00/						Follow-Up Date:
Sior	nature	of Person	in Charge:						Date:
_			X					<del></del>	Date: 2/9/2022
Laigi	iditure	of Inspec	101.						m to war



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Esta	blishmer	it: Charlies	40.0814	lle b	iner			Date: 2	19/2022	Page	20	of _2_
Addı	ress:	D DO HAN	way					Complia	ance Achieved: 2/9 /	2022		
			0			ATURE OBSERV						
		Item / Location		Temp.	It	tem / Location		Тепор.	· Item / Locatio	n		Temp.
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					OBSERVATIONS.	AND/OR CORREC	TIVE ACTIO	VS				
V	Item Number	Section of Code				Description of	f Violation					Corrected
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 Signat	ure of Pe	erson in Charge	V	2					Date:			-
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Esta	ablishi	ment: 6	m ros	Da	ite <u>z</u>	10	122	Page	1 of <u>Z</u>	No. of Risk Factor/Intervention Violations	7	
Add	ress:	ROH I	Hilford Road	Time in 130 Time out: 100 No. of Repeat Risk Factor					No. of Repeat Risk Factor/Intervention Violations	100		
Owi	ner/Pe	emit Holde	FIGTE RESTAUTANT COSP.	Ris	sk C	ate	gory:	C		Total Violations	3	
Em:				Ph	ione	:				Inspection Status: Green Yellow Red		
<u> </u>		Type:	Routine Re-inspection Pre-opera	ationa	1		Illnes	e Inv	estigation	Complaint Other		
1113	CCLIOI	ттурс.	FOODBORNE ILLNESS RISK			AN						
			Circle designated compliance status (IN, OUT, N/A,					BILLIO .		In appropriate box for COS and/or R		
			IN = in compliance OUT= not in compliance NO = no					annlin				
						IW/						
Com	plianc	e Status		cos	R	-	Com	plianc	e Status	COS	S R	
		· ·	Supervision Person in charge present, demonstrates knowledge and			-				Protection from Contamination		
1			performs duties			-	15	<b>1</b> .	DUT N/A NO	Food separated and protected		
2	(IN )	UT N/A	Certified Food Protection Manager				3 16	1	OUT WA	Food-contact surfaces cleaned and sanitized  Proper disposition or returned, previously served,		
			Employee Health				17	IN C	ON AW TUC	reconditioned & unsafe food		
3	(N)	UT	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature Control for Safety		
4	(IN DI	UΤ	Proper use of restriction and exclusion	Î		1	18	INC	OUT N/A(NO)	Proper cooking time and temperature		
5	(IN)DI	JΤ	Procedures for responding to vomiting and diarrheal events				19	IN C	OUT N/A(NO)	Proper reheating procedures for hot holding		
			Good Hygiene Practices			]	20	INC	OUT N/A NO	Proper cooling time and temperatures		
6	IN O	JT (10)	Proper eating, tasting, drinking, or tobacco use			ļ	21	(IN)	DUT N/A NO	Proper hot holding temperatures		
7	IN O	JT (10)	No discharge from eyes, nose, mouth				22	(IN)	OUT N/A NO	Proper cold holding temperatures		
			Preventing Contamination by Hands				23	-	OUT N/A NO	Proper date marking and disposition	4	
8	IN O	л (10)	Hands dean & properly washed			Į	24	IN C	ON AND TUC	Time as a Public Health Control: procedures and records		
9	IN OI	ONAN TE	No bare hand contact with RTE food					view.		Consumer Advisory		
10	(IN )	JTTL	Adequate handwashing sinks properly supplied & accessible			ļ	25	(IN)C	UT N/A	Consumer advisory provided for raw/undercooked foods		
			Approved Source				Highly Susceptible Populations					
11	(TIN)OI		Food obtained from an approved source				26	(IN)	DUT N/A	Pasteurized foods used; prohibited foods not offered		
12	127	JT N/A(NO)	Food received at proper temperature	-		l			470	d / Color Additives and Toxic Substances		
13	IN OI		Food in good condition, safe & unadulterated				27	Alban.	DUT (V/A	Food additives: approved and properly used	+	
14		JT N/A NO	Req. records available: shell stock tags, parasite destruction				28	INC	DUT N/A	Toxic substances properly identified, stored and used		
	Ri Pre	sk factors a evalent cont	re improper practices or procedures identified as the mos ributing factors of foodborne illness or injury. Public Heal are control measures to prevent foodborne illness or injur	st th			-			enformance with Approved Procedures		
	Int	erventions a	re control measures to prevent foodborne illness or injur	у.	:	L	19	IN C	DUT (NA)	Compliance with variance/specialized process/HACCP		
			G0(	OD RE	TAI	L P	RACI	TCES				
			Good retail practices are preventative measures to									
Mai	k "X" ir	box if num	bered item is not in compliance Mark "X" on appr	opriate	box	for	COS	and/or	COS	=corrected on-site during inspection R=repeat violatio	on	
Com	oliance	Status		os	R		Comp	lianc	e Status	cos	R	
			Safe Food and Water							Proper Use of Utensils		
30		Pasteurized	eggs used where required	_			43	ļ		ills properly stored		
31			from approved source	_			44			uipment & linens: properly stored, dried, & handled		
32		Variance ob	tained for specialized processing methods				45	-		ingle-service articles: properly stored & used		
			Food Temperature Control				46	<u> </u>	Gloves used			
33			ng methods used: adequate equipment for temp. control		_		47	1	Food and as	Utensils, Equipment and Vending		
34			roperly cooked for hot holding		-		47 ·			rigned, constructed, & used	+	
35			awing methods used	$\rightarrow$			49	-		g: installed, maintained, & used: test strips	+	
36		Inermomete	Food Identification		-				1491644991III	Physical Facilities		
37		Food proper	ly labeled: original container				50	T	Hot & cold w	rater available adequate pressure		
		1 000 \$10 \$10	Prevention of Food Contamination				51			stalled, proper backflow devices		
38		Insects, rode	ents. & animals not present		$\neg$		52		Sewage & w	aste water properly disposed	$\neg \neg$	
39		Contaminati	on prevented during food preparation, storage & display				53		Toilet facilitie	es properly constructed, supplied, & cleaned		
40		Personal de	anliness				54		Garbage & r	efuse properly disposed, facilities maintained		
41		Wiping cloth	s: property used & stored			(z	65	X	Physical faci	lities installed, maintained, & clean	$\Box$	
42		Washing fru	its & vegetables			`	56		Adequate ve	entilation & lighting, designated areas used		
						_				Lieuwe Bortodi (V)	N	
Тур	e of C	Operation:								License Posted: (Y)	N	
Dis	cussic	on with Per	son-in-Charge:							Follow-Up:	N	
			0.1							Follow-Up Date:		
										- Doto:	$\dashv$	
	nature		in Charge			_				Date:		
	Signature of Inspector: Date: 2 [8] 2027											
Sig	nature	ature of Inspector: Date: 2 [8] 202Z										



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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V	Item Number	Section of Code				De	scription of V	iolation				or (	cos
			Kitchen	1									
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			h1/		7			Wat is a		Date:			
		Person in Charge	IVIA								Ina -	2	
Sig	nature of	Inspector:	May						-	Date: 2/8	1202		<u> </u>
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HEALTH DIVISION 432 Daniel Wehster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: wactgreens		Date /	7/22	Page 1 of <b>2</b> .	No. of Risk Factor/Intervention Violations	0			
Address: 615 Dw Highway	T	ime int	1:00	Time out <b>u:5</b> 0	No. of Repeat Risk Factor/Intervention Violations	Ø			
Owner/Permit Holder: watgreens Eastern Co. mc	F	Risk Car	legory:	tr	Total Violations	<b>D</b> S			
Email:		hone:		<u> </u>	Inspection Status: Green Yellow Red				
Inspection Type: Routine Re-inspection Pre-opera			Illnes	s Investigation					
FOODBORNE ILLNESS RISK I									
Circle designated compliance status (IN, OUT, N/A,					in appropriate box for COS and/or R				
IN = in compliance QUT= not in compliance NO = not	·		_						
	os								
Supervision	,03	R	Com	oliance Status	Protection from Contamination	R			
1 Person in charge present, demonstrates knowledge and		$\Box$	15	INOUT N/A NO	Food separated and protected	$\top$			
performs duties  2 IN OUT N/A Certified Food Protection Manager			16	IN OUT N/A	Food-contact surfaces cleaned and sanitized	+			
Employee Health			17	IN OUT WANO	Proper disposition or returned, previously served,	+			
			''		reconditioned & unsafe food				
knowledge, responsibilities and reporting					Time / Temperature Control for Safety				
4 DOUT Proper use of restriction and exclusion			18	IN OUT NA NO	Proper cooking time and temperature	+			
5 (IN) OUT Procedures for responding to vomiting and diarrheal events		$\Box$	19	IN OUT WANO	Proper reheating procedures for hot holding	$\perp$			
6 IN OUT (NO) Proper eating, tasting, drinking, or tobacco use			21	ON AND TUO NI	Proper cooling time and temperatures  Proper hot holding temperatures	+			
7 IN OUT NO No discharge from eyes, nose, mouth			22	(NOUT N/A NO	Proper cold holding temperatures	+			
Preventing Contamination by Hands			23	IN OUT N/A NO	Proper date marking and disposition				
8 IN OUT NO Hands clean & properly washed			24	IN OUT NA NO	Time as a Public Health Control: procedures and records				
9 IN OUT N/ANO No bare hand contact with RTE food					Consumer Advisory				
10 OUT Adequate handwashing sinks properly supplied & accessible			25	IN OU N/A	Consumer advisory provided for raw/undercooked foods				
Approved Source					Highly Susceptible Populations				
11 INOUT Food obtained from an approved source			26	IN OUT(N/A)	Pasteurized foods used; prohibited foods not offered				
12 IN OUT N/N/N/Pood received at proper temperature  13 UP OUT Food in good condition, safe & unadulterated				IN OUT N/A	Food / Color Additives and Toxic Substances				
13 LM OUT Food in good condition, safe & unadulterated  14 IN OUT(N/A) IO Req. records available: shell stock tags, parasite destruction		-	27	IN OUT N/A	Food additives: approved and properly used  Toxic substances properly identified, stored and used	+			
	4				onformance with Approved Procedures				
Risk factors are improper practices or procedures identified as the mos Prevalent contributing factors of foodborne illness or injury. Public Healt Interventions are control measures to prevent foodborne illness or injury	h		19	IN OUT (NA		T			
		T 1777 4 7 7	<u> </u>		Compliance with variance/specialized process/HACCP	Щ			
Good retail practices are preventative measures to		ETAIL			and physical chicato into facele				
Mark "X" in box if numbered item is not in compliance  Mark "X" on appro-					=corrected on-site during inspection R=repeat violation	n			
Compliance Status C	os	R	Comp	liance Status	cos	l R			
Safe Food and Water	03		Comp	nance Status	Proper Use of Utensils	I			
30 Pasteurized eggs used where required			43	In-use utens	sils properly stored				
31 Water & Ice from approved source			44	Utensils, eq	uipment & linens: properly stored, dried, & handled				
32 Variance obtained for specialized processing methods			45	Single-use/s	single-service articles: properly stored & used	Ш			
Food Temperature Control			46	Gloves used					
33 Proper cooling methods used: adequate equipment for temp. control 34 Plant food properly cooked for hot holding			47	I Food and an	Utensils, Equipment and Vending				
34 Plant food properly cooked for hot holding 35 Approved thawing methods used		-	47 ·	_	on-food contact surfaces cleanable,	+			
36 Thermometers provided and accurate	$\dashv$	-	49		g: installed, maintained, & used: test strips	+			
Food Identification					Physical Facilities				
37 Food properly labeled: original container			50	Hot & cold w	rater available adequate pressure				
Prevention of Food Contamination			51	Plumbing ins	stalled, proper backflow devices				
38 Insects, rodents, & animals not present			52	Sewage & w	aste water properly disposed	Ш			
39 Contamination prevented during food preparation, storage & display	$\longrightarrow$	_	53		es properly constructed, supplied, & cleaned	Ш			
40 Personal deanliness  A1 Wining clathe: properly used & stored		-	54		efuse properly disposed, facilities maintained				
41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables			55 56		lities installed, maintained, & clean intiation & lighting, designated areas used	$\vdash$			
1. Trouing name or regerence	[		- 30	Aucdusic As	Tripulation of the state of the				
Type of Operation:					License Posted: (Y)	N			
Discussion with Person-in-Charge:					Follow-Up: Y	N)			
- PR					Follow-Up Date:				
						-			
Signature of Person in Charge:				-	Date:				
Signature of Inspector:				Date: 2/17/2022					



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Page 2 of 2

Establishment: wedgreens			Date	:2/4/2022	Page _ 2_ c	f <u>Z</u>
Address: 615 DW Highwa	.u		Con	npliance Achieved: 2/4	12022	
	1	TEMPERATURE OBSERV	ATIONS			707
Item / Location	Temp.	Item / Location	Temp.	Item / Location		Temp.
					·	
	ļ					
	OB	SERVATIONS AND/OR CORRECT	TIVE ACTIONS			
V Item Section of Code		Description o	f Violation			COS
Number Section of Sect						
						,
			. <u> </u>			
	120 Itin	lations observed au	rina time	of inspection.		
	190 010	<u> </u>				
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	-A-1			P. 4		
Signature of Person in Charge:	4 /a/			Date:		
Signature of Inspector:	>//			Date: 2/ P	+12022	



Establishment: papa Ginos

#### MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



No. of Risk Factor/Intervention Violations

#### FOOD ESTABLISHMENT INSPECTION REPORT

Date 1 4 27 Page 1 of 2

Address: 3 continental Blud Owner/Permit Holder: www England Autrentic						Time	int2	1:00	Time	out2:45	No. of Repeat Ris	k Factor/Intervention \	/iolation	<b>S</b>
			tir eats	Risk	Cate	egory:	13			Total \	/iolation	s 1-		
Ema			1000	HILL THE PARTY OF	110 CP43	Phon	e:				Inspection Status:	Green Yellow	Red	
Insp	ection Ty	pe: (	Routine	Re-inspection	Pre-operat	ionał		Ilines	ss inv	estigation	Complaint	Other		
				FOODBORNE ILI			S AN	D PU	BLIC 1	HEALTHE	NTERVENTIONS			
			Circle design	nated compliance status							in appropriate box for	COS and/or R		
				iance OUT= not in compl					applic					
			114 177 0011101											
Comp	liance Sta	atus		iupervisiou	CC	DS R	-	Com	plianc	e Status	Protection from	Contemination	co	S R
. 7	JN OUT			present, demonstrates knowle	edge and		$\dashv$	15	1	OUT N/A NO	I		T	T
1 4			performs duties				4	<u> </u>	$\sim$		Food separated and pr		-	
2	N TUC(NI	/A	Certified Food Pro				-	16	-	OUT N/A	Froner disposition or re	cleaned and sanitized sturned, previously served,	-+	-
				ployee Health			4	17	IN C	ON AND TUC	reconditioned & unsafe			
3	<b>N</b> OUT			l employees & conditional em nsibilities and reporting	ployee;						Time / Temperature	Control for Safety		
4	TUQ NI)		Proper use of rest	riction and exclusion				18	IN C	OUT N/A (10)	Proper cooking time an	d temperature		
5	TUONI		Procedures for res	sponding to vomiting and diar	rheal events		_	19	IN C	OUT N/A(NO)	Proper reheating proce	dures for hot holding		
			Good I	lygiene Practices				20	INC	OUT N/A(NO)	Proper cooling time and	d temperatures	$-\!\!\!\!\!+$	$\bot$
6	IN OUT	(NO)	Proper eating, tas	ting, drinking, or tobacco use			_	21	INC	DUT N/A(NO)	Proper hot holding tem	peratures		
7	IN OUT	(v)	No discharge from	eyes, nose, mouth			_	22	<del>-</del>	OUT N/A NO	Proper cold holding ten			
<u> </u>			Preventing Co	ntamination by Hands			_	23	10	OUT N/A NO	Proper date marking ar	·		$\perp$
8	IN OUT	(NO)	Hands clean & pro	perly washed			_	24	(IN)	ON AN TUC	<u> </u>	n Control: procedures and rec	ords	
9	IN OUT N	A(NO)	No bare hand conf	act with RTE food			4				Consumer A			
10	IN DUT			shing sinks properly supplied	& accessible		4	25	No	UT N/A	l	vided for raw/undercooked fo	ods	
				4		( )		Highly Susceptibl						
11 (	IN)OUT		-	$\dashv$	26		OUT N/A		t; prohibited foods not offered					
12	IN OUT N/			Food / Color Additives 27 IN OUT(N/A) Food additives; approv										
$\overline{}$	IN OUT N	200		lition, safe & unadulterated		+	+	27	_	OUT N/A	Food additives; approve	arty identified, stored and use	_	+
14		_		able: shell stock tags, parasite			-	20			onformance with Ap		-	
	Risk fa Prevale	<b>ictors</b> ar ent contr	e improper pract ibuting factors of	ices or procedures identi f foodborne illness or inju ires to prevent foodborne	fied as the most ry. Public Health		П	-	Ţ					
	Interver	ntions a	re control measu	ires to prevent foodborne	illness or injury.		┸	19	INC	OUT (V/A)	Compliance with varian	ce/specialized process/HACC	<u> </u>	
					G00	D RET	AIL I	PRACI	TICES					
				d retail practices are preventa									4-7-4-4	
Mark	("X" in box	c if numl	pered item is not	in compliance Ma	ark "X" on appror	oriate bo	X foi	COS	and/or	COS	=corrected on-site du	ring inspection R=rep	eat violat	ion
Comp	liance Sta	itus			cc	S R	T	Comp	oliance	e Status			CO	S R
	<u> </u>		Safe F	ood and Water			4				Proper Use o	f Utensils		
30	Pas	teurized	eggs used where re	equired		<u> </u>	-	43	-		sils properly stored		$-\!\!\!+\!\!\!\!-$	+
31			from approved sour				-	44	+		uipment & linens: properly			$\dashv$
32	Vari	iance obt		d processing methods		<u> </u>	-	45	-		single-service articles: pro	perly stored & used	-	+
1				nperature Control			-	46		Gloves used		and Vanding		
33				dequate equipment for temp.	control	-	-	) 47 ·	L	Food and no	Utensils, Equipmen		1	
34			operly cooked for h			+	10	48	X	-	signed, constructed, & use	<del></del>	+	$\dashv$
35			awing methods use rs provided and acc			-	-	49	+		g: installed, maintained, &		-	+
	THE	imomete		Identification			1				Physical Fa			
37	Foo	d properl	y labeled: original o				1	50	T	Hot & cold w	vater available adequate p	pressure		
				f Food Contamination	- 12			51		Plumbing ins	stalled, proper backflow d	evices		
38	Inse	ects, rode	nts, & animals not p				1	52		Sewage & w	aste water properly dispo	sed		$\sqcap$
39	Con	ntaminatio	on prevented during	food preparation, storage &	display			53		Toilet facilitie	es properly constructed, s	upplied, & cleaned		
40	Pen	sonal de	anliness				7	54		Garbage & r	efuse properly disposed,	facilities maintained		
41	Wip	ing cloths	s: properly used & s	tored				55		Physical faci	ilities installed, maintained	d, & clean		
42	Was	shing frui	ts & vegetables					56		Adequate ve	entîlation & lighting, desigr	nated areas used		$\perp$
												License Posted:	<b>(</b>	N
	e of Oper				<u> </u>								8	
Disc	cussion w	ith Per	son-in-Charge	;								Follow-Up:	(T)	N
												Follow-Up Date:		
Sign	ature of F	Person	in Charge:	Koizy C								Date: 2/7/	27	
												7	7	
Sign	nature of l	inspect	ior:	-/-//								Date: 2.1 17 1 20 2		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: Papa 62005								Date: 🗷	1412022	Page	<u> 2,</u> o	1 2
Ad	dress: 2	continent	al Blud.						nce Achieved:			
					ТЕМРЕ	RATURE OBSERVA						
		Item / Location		Temp.		Item / Location	Ter	np.	· Item / Locat	iou		Temp.
				OF	BSERVATION	S AND/OR CORREC	TIVE ACTIONS					
V	Number	Section of Code				Description of	f Violation					COS
	IVAIIIDEI	1	1.00.00.00.1								O( 1	303
			KHONAN!	_	<u>.</u>							
<u>C.</u>	44	4-602-15	- exterior	of w	MITCH !	nid en wor	COTAMECL!	SOLICE	with acodepti	s.clain		
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 :i~-	ature of F	erson in Charge:	01	>/	~				Date: 2	12%	2-2	
_			" lece							1		
šigi	nature of li	nspector:	ハーノ		2				Date: 2	17/20	<b>LZ</b>	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	ablishment:	7-Eleven 42 33243	Date /2/22 Page 1 of _Z			No. of Ris	No. of Risk Factor/Intervention Violations					
Add	dress: <b>4.28</b>	Dw Highway		Time int: 50 Time out : 30			No. of Repeat Risk Factor/Intervention Violations				1S Ø	
Ow	ner/Permit H	older: St. Kryolos . Inc.		Risk Ca	tegory:	D	-			Total	Violation	15 0
Em		<u> </u>		Phone:				Inspection Status:	Green	Yellow	Red	
<u> —                                   </u>	pection Type	Routine Re-inspection Pre-ope	rotio		Illno	no los	estigation/	L . '				
1113	pection Type	FOODBORNE ILLNESS RISI						Complaint	Othe	JI		
		Circle designated compliance status (IN, OUT, N				DLIL		in appropriate box for	COS andlor	D		
_		IN = in compliance OUT= not in compliance NO =		·						-		
		IN - III compliance OO12 not in compliance NO -			//\ - 110t	applic	cable COS =	corrected on-site K =	repeat violati	ION		
Com	pliance Statu		COS	R	Com	pliano	ce Status	D			CC	OS R
	₹ <u></u>	Supervision  Person in charge present, demonstrates knowledge and				6		Protection from C		90		
1	INDUT	performs duties	<u> </u>		15	$\sim$	DUT N/A NO	Food separated and pro				$\perp$
2	OUT N/A	Certified Food Protection Manager			16		DUT N/A	Food-contact surfaces of Proper disposition or ref				_
	1600	Employee Health			17	IN	ON AND TUC	reconditioned & unsafe		siy sei veu,		
3	INDUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting					-	Time / Temperature (	Control for S	afety		
4	INOUT	Proper use of restriction and exclusion			18	IN 0	OUT N/A NO	Proper cooking time and	d temperature			
5	INOUT	Procedures for responding to vomiting and diarrheal events			19	IN C	OUT N/A (10)	Proper reheating proces	dures for hot ho	olding		
		Good Hygiene Practices	_		20	+	OUT N/A NO	Proper cooling time and				$\perp$
6	IN OUT (N	<del> </del>			21	1/2	OUT N/A (10)	Proper hot holding temp				
7	IN OUT				22	-	PUT N/A NO	Proper cold holding tem				_
В	IN OUT	Preventing Contamination by Hands	Τ		23		ON AN TUC	Proper date marking and		d		+
9	IN OUT N/A		-		24	INC	JUI N/A IIO	Time as a Public Health  Consumer A		dures and re	cords	
10	IN OUT	Adequate handwashing sinks properly supplied & accessible		1	25	LINC	DUT N/A	Consumer advisory prov		odercooked fo	onds T	
	City Oi	Approved Source			-	1111		Highly Susceptible			7000	
11 -	TINOUT	Food obtained from an approved source		$\neg \neg \neg$	26	IN C	OUT N/A)	Pasteurized foods used;			-	
12	HEOUT N/AN	Food received at proper temperature					Foo	d / Color Additives ar	nd Toxic Sul	stances		
13	TUOUT	Food in good condition, safe & unadulterated			27	INC	DUT N/A	Food additives: approve	dand properly	used		
14	IN OUT V/A	Req. records available: shell stock tags, parasite destruction			28	INC	DUT N/A	Toxic substances proper	ly identified, st	ored and use	ıd	
	Risk facto	3 are improper practices or procedures identified as the montributing factors of foodborne illness or injury. Public Heas are control measures to prevent foodborne illness or injury.	ost	1		_	- T	onformance with App	roved Proce	dures		
	Interventio	ns are control measures to prevent foodborne illness or inj	ury.		19	INC	DUT N/A	Compliance with variance	e/specialized p	rocess/HACC	>P	
		G	00D	RETAIL	PRACI	ICES						
		Good retail practices are preventative measures										
Mar	k "X" in box if i	numbered item is not in compliance Mark "X" on ap	propri	ate box fo	or COS a	and/or	COS	=corrected on-site duri	ing inspection	n R=rel	peat violat	ion
Com	pliance Status		cos	R	Comp	lianc	e Status				CO	SR
	1 1	Safe Food and Water	T					Proper Use of	Utensils			
30	1	zed eggs used where required		-	43			ils properly stored	ntered drive I			+
31		lce from approved source sobtained for specialized processing methods	-	+	45			ipment & linens: properly ingle-service articles: prop				+
25	Valialic	Food Temperature Control		1	46		Gloves used		erry stored at a	364		$\dashv \dashv$
33	Proper	coling methods used: adequate equipment for temp. control		T				Utensils, Equipmen	t and Vendu	ng		
34	Plant fo	od property cooked for hot holding			47 ·		Food and no	n-food contact surfaces cl	eanable,	~		$\Box$
35	Approve	d thawing methods used			48		Properly des	igned, constructed, & used	d			
36	Thermo	neters provided and accurate			49		Warewashin	g: installed, maintained, &	used: test strip	6		
		Food Identification					r	Physical Fac				
37	Food pr	perly labeled; original container			50	_		ater available adequate pr				
38	Incode	Prevention of Food Contamination rodents, & animals not present			51			talled, proper backflow de aste water properly dispos				
39		nation prevented during food preparation, storage & display		+	53		-	s properly constructed, su		ed	+	
40		cleanliness			54			sfuse properly disposed, fa				+
41	Wiping	loths; properly used & stored			55			ities installed, maintained,			$\rightarrow$	$\dashv$
42	Washing	fruits & vegetables			56			ntilation & lighting, designs		d		
									-		18	
Тур	e of Operation	n:							License Po	sted:	<u>(D</u>	N
Dis	cussion with	Person-in-Charge:							Follow-Up:		Υ	(M)
									Follow-Up	Date:		
Sin	nature of Dan	son in Charge: Quality Burk							Date:			
Sigi	nature of Insp	ector: / m / -//							Date: 2	12/20	<u> </u>	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: T. CLOVEN ## 332 # 3							Date	: Z[2] 2022	Page 2	of_2
		28 DW High					Com	pliance Achieved: -2.12.1	2022	
					TEMPERATURE OBSERVA					
		Item / Location		Temp.	Item / Location		Гетр.	· Item / Location		Temp.
						-				
										-
					OBSERVATIONS AND/OR CORREC	TIVE ACTION	VS			
V	Item	Section of Code			Description of	f Violation			1	d Corrected
	Number				<u> </u>			<u> </u>		or COS
_										
						<u> </u>				
		!								
								<del></del>		
				to 15 to	intelians means	A	p 15	AR Decoration		
				Do A	iolations observe	Grind	-111	W. OF MISTERPO	1	<del></del>
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			<del></del>							
			· <u>-</u>							
							_			
			0 1	281	1					
Sigr	nature of P	erson in Charge:	( Section		2ng/69			Date:		
Sign	nature of Ir	nspector:	- کر -					Date: 2/2	12022	.
			- 7	- 1						



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



ESI	abiisi	ment: 13	obble bee Milk & Tea		Date 2	4120	Pag	e 1 of <u>4</u>	No. of Risk Factor/Intervention Vic	lations	Ø
Add	dress:	80 p	remion outlet BILL	Ī	Time in	1:00	Time	outr 37	No. of Repeat Risk Factor/Intervention Vio	lations	23
1		ermit Hold			Risk Car	tegory:			Total Vio	lations	
Em	ail:	•••		$\rightarrow$	Phone:						<del>y</del>
										Red	
ins	pectio	n Type:	Routine Re-inspection Pre-ope					vestigation	Complaint Other		
<u> </u>			FOODBORNE ILLNESS RISE				BLIC				
_			Circle designated compliance status (IN, OUT, N/	·					in appropriate box for COS and/or R		
<u></u>			IN = in compliance OUT= not in compliance NO = r	not ob	served N	/A = not	appli	cable COS =	corrected on-site R = repeat violation		
Com	pliano	e Status		COS	R	Com	plian	ce Status		cos	R
			Supervision						Protection from Contamination	1000	110
1	INC	UT	Person in charge present, demonstrates knowledge and performs duties	T		15	IN	DUT N/A NO	Food separated and protected		T
2	IMIC	UT N/A	Certified Food Protection Manager	-		16		UT N/A	Food-contact surfaces cleaned and sanitized	+-	+
-	U			1					Proper disposition or returned, previously served,	+-	+
<u></u>			Employee Health  Management/food employees & conditional employee;			17	I IN C	DUTATANO	reconditioned & unsafe food		
3	IND	UT	knowledge, responsibilities and reporting						Time / Temperature Control for Safety		
4	INO	UT	Proper use of restriction and exclusion			18	IN	OUT N/A NO	Proper cooking time and temperature		
5	INO	UT	Procedures for responding to vomiting and diarrheal events			19	IN	OUT N/A NO	Proper reheating procedures for hot holding		
			Good Hygiene Practices			20	IN	OUT N/A NO	Proper cooling time and temperatures		
6	INO		Proper eating, tasting, drinking, or tobacco use			21	-	ON AN TUC	Proper hot holding temperatures		$\perp$
7	INO	UT 10	No discharge from eyes, nose, mouth	<u>L</u>		22	N	DUT N/A NO	Proper cold holding temperatures		
	1		Preventing Contamination by Hands			23	(IN)	UT N/A NO	Proper date marking and disposition	$\bot$	<del> </del>
8	INO		Hands clean & properly washed			24	IN C	OUT NAMO	Time as a Public Health Control: procedures and records	٠	
9		UT N/A NO	No bare hand contact with RTE food		$\perp$				Consumer Advisory		
10		UT	Adequate handwashing sinks properly supplied & accessible			25	IN C	OUT N/A	Consumer advisory provided for raw/undercooked foods		
			Approved Source						Highly Susceptible Populations		
11			Food obtained from an approved source		1	26		DUT N/A	Pasteurized foods used; prohibited foods not offered		
12		JT N/A NO	Food received at proper temperature						od / Color Additives and Toxic Substances		
13	(IN)O	-	Food in good condition, safe & unadulterated		-	27	4000	DUT N/A	Food additives: approved and properly used	+	
14	-	JT N/A 10	Req. records available: shell stock tags, parasite destruction			28		DUT N/A	Toxic substances properly identified, stored and used		
	RI Pri	<b>sk factors</b> a evalent cont	re improper practices or procedures identified as the m tributing factors of foodbome illness or injury. Public Hea are control measures to prevent foodborne illness or inju	ost alth				C	onformance with Approved Procedures		<del></del>
	Int	erventions a	are control measures to prevent foodborne illness or inju	iry.		19	INC	DUT N/A	Compliance with variance/specialized process/HACCP		
			GC	00D 1	RETAIL	PRACT	ICES				
			Good retail practices are preventative measures	to cont	rol the add	ition of pa	thoge	ns, chemicals, a	and physical objects into foods.		
Mar	k " <b>X</b> " ir	box if num	bered item is not in compliance Mark "X" on app	propria	ate box fo	r COS a	nd/or	COS	=corrected on-site during inspection R=repeat	violation	T
Comi	oliance	Status		cos	R	Comp	lianc	e Status		cos	R
			Safe Food and Water			00			Proper Use of Utensils	000	-
30		Pasteurized	eggs used where required		T	43		In-use utensi	ils properly stored		T
31		Water & Ice	from approved source			44		Utensils, equ	uipment & linens; properly stored, dried, & handled		
32		Variance ob	tained for specialized processing methods			45		Single-use/si	ingle-service articles: properly stored & used		
			Food Temperature Control			46		Gloves used	properly		
33		Proper cooli	ng methods used: adequate equipment for temp. control						Utensils, Equipment and Vending		
34		Plant food p	roperly cooked for hot holding			47 -		Food and no	n-food contact surfaces cleanable,		
35		Approved th	awing methods used			48		Properly des	igned, constructed, & used		
36		Thermomete	ers provided and accurate			49		Warewashing	g: installed, maintained, & used: test strips		
			Food Identification			<u> </u>			Physical Facilities		
37		Food proper	ly labeled: original container			50			ater available adequate pressure		Ш
			Prevention of Food Contamination			51			talled, proper backflow devices		Ш
38			ents, & animals not present			52		-	aste water properly disposed	4	Ш
39			on prevented during food preparation, storage & display			53		Toilet facilitie	s properly constructed, supplied, & cleaned	$\perp$	Ш
40	$\Box$	Personal cle			-	54			afuse properly disposed, facilities maintained	$\perp$	Ш
41			s: properly used & stored		$\vdash$	55			ities installed, maintained, & clean	<b>├</b> ──	$\sqcup$
42		Washing frui	ts & vegetables		<u> </u>	56		Adequate ver	ntilation & lighting, designated areas used		
Typ	e of C	peration:					-		License Posted:	1	N
		·									
Disc	cussic	n with Per	son-in-Charge:						Follow-Up:	Υ (	N
			X						Follow-Up Date:		_
Cin-	and me	of Porse	in Charge:						Date		$\dashv$
									Date:		
Sign	nature	of Inspect	tor:/ "w////						Date: 2-1-202:	<u>Z</u>	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	ablishmer	it booble	Bee Mi	ILL & Tec			1- 202Z	Page Z o	if <u>Z</u>
		o Premium				Complian	ce Achieved: 2 -	1-2022	
					TEMPERATURE OBSERVA				
		Item / Location		Temp.	Item / Location	Temp.	Item / Locati	ion	Temp.
			-						
					<del></del>				
				ODE	DV 4 TONG AND OOD CODDEC	PISTE ATTRONG			
	Item	1	1	UBSE	ERVATIONS AND/OR CORRECT			Dated C	Corrected
V	Number	Section of Code			Description of	Violation			COS
				o violad	tons observed	destine time	of inspec	tion	
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-					<u> </u>				
	-								
<u> </u>					V2			.	
		erson in Charge:	<del>? -</del>		100		Date:		
Sigr	nature of Ir	nspector:	<u></u>	1.6			Date: 2	7-2027	
			- (	,	-				



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



# FOOD ESTABLISHMENT INSPECTION REPORT Date: Page 1 of No.

Est	ablish	ment: 👸	9 kanunas	Date: Page 1 of _2 No. of Risk Factor/Interv			No. of Risk Factor/Intervention Violation	ons	Ø				
Ad	dress:	380	DW HIGHWAY		Time in	12:00	Time	outt: DO	No. of Repeat Risk Factor/Intervention Violation	ons (	Ø		
Ow	ner/P	emit Hold	er Big Kanunas correcting L	رے	Risk Ca	tegory:	<u> </u>		Total Violatio	ons '	1		
	ail:				Phone:				Inspection Status: Green Yellow Red				
Ins	nectio	n Type:	Routine Re-inspection Pre-o	peratio		Illne	ee Inv	estigation/	Complaint Other				
1110	000010	11 1 y po.	FOODBORNE ILLNESS RI	<u> </u>						_			
			Circle designated compliance status (IN, OUT,						in appropriate box for COS and/or R				
			IN ≈ in compliance OUT= not in compliance NO		<u></u>		appli						
	aliaaa	o Ctatus											
CON	phane	e Status	Supervision	cos	R	Com	piian	ce Status	Protection from Contamination	cos	R		
1	IN)	บา	Person in charge present, demonstrates knowledge and			15	IN	OUT N/A NO	Food separated and protected				
2	IN	OUT N/A	performs duties  Certified Food Protection Manager			16	$\rightarrow$	UT N/A	Food-contact surfaces cleaned and sanitized		$\vdash\vdash$		
_			Employee Health			17	~	OUT WATO	Proper disposition or returned, previously served,		$\vdash$		
-	600	417	Management/food employees & conditional employee;				1		reconditioned & unsafe food		Н		
3	IN C		knowledge, responsibilities and reporting	_					Time / Temperature Control for Safety				
5	(IN)		Proper use of restriction and exclusion		+	18		OUT N/A NO	Proper cooking time and temperature		Н		
5	(IN)	101	Procedures for responding to vomiting and diarrheal events  Good Hygiene Practices	-		19	+	OUT N/A NO	Proper reheating procedures for hot holding  Proper cooling time and temperatures		$\vdash$		
6	INC	UT NO	Proper eating, tasting, drinking, or tobacco use			21	_	ON A'N TUC	Proper hot holding temperatures		$\vdash$		
7	IN C		No discharge from eyes, nose, mouth	+	+	22	145	PUT N/A NO	Proper cold holding temperatures		$\dashv$		
			Preventing Contamination by Hands			23	IN.	OUT N/A NO	Proper date marking and disposition				
8	TINO	UT NO	Hands clean & properly washed			24	INC	ON AN TUC	Time as a Public Health Control; procedures and records				
9 NOUT N/A NO No bare hand contact with RTE food Consumer Advisory											Ш		
10 IN OUT Adequate handwashing sinks properly supplied & accessible 25 IN OUT N/A Consumer advisory provided for raw/undercooked foods													
Approved Source Highly Susceptible Populations													
11	INC	UT N/A ND	Food obtained from an approved source	+	+	26	UN	DUT N/A	Pasteurized foods used; prohibited foods not offered				
13	CIND		Food received at proper temperature  Food in good condition, safe & unadulterated	+	+	27	LINIC	DUT N/A	d / Color Additives and Toxic Substances Food additives: approved and properly used		-		
14	4000	UT N/A NO	Req. records available: shell stock tags, parasite destruction			28	45	OUT N/A	Toxic substances properly identified, stored and used	-	$\dashv$		
	R	isk factors a							onformance with Approved Procedures	-			
	Pr	evalent cont	re improper practices or procedures identified as the ributing factors of foodborne illness or injury. Public I are control measures to prevent foodborne illness or	lealth		19	IN C	OU TWA	Compliance with variance/specialized process/HACCP				
					RETAIL				1				
-			Good retail practices are preventative measur						and physical objects into foods.				
Mai	k <b>"X</b> " i	n box if num	bered item is not in compliance Mark "X" on a	ppropri	ate box fo	or COS a	and/or	cos	=corrected on-site during inspection R=repeat viola	ation			
Com	plianc	e Status		cos	R	Comp	olianc	e Status	CC	os	R		
			Safe Food and Water						Proper Use of Utensils				
30		Pasteurized	eggs used where required			43	ļ	In-use utens	ils properly stored				
31	$\square$		from approved source			44	-		ipment & linens: properly stored, dried, & handled	_	_		
32		Variance ob	tained for specialized processing methods			45			ingle-service articles: properly stored & used	$\dashv$	_		
33		Proper cooli	Food Temperature Control  ng methods used: adequate equipment for temp. control	1		46		Gloves used	Utensils, Equipment and Vending	_			
34			roperly cooked for hot holding	-	+	47 ·	T	Food and no	n-food contact surfaces cleanable,	1	$\dashv$		
35	М		awing methods used			48			igned, constructed, & used	$\neg$	$\exists$		
36		Thermomete	rs provided and accurate			49		Warewashing	g: installed, maintained, & used: test strips	$\neg$	$\neg$		
			Food Identification						Physical Facilities				
37		Food proper	y labeled: original container			50			ater available adequate pressure				
00			Prevention of Food Contamination		+	51	_		talled, proper backflow devices	$\rightarrow$	$\dashv$		
38	1		onts, & animals not present on prevented during food preparation, storage & display	+		52			aste water properly disposed s properly constructed, supplied, & cleaned		$\dashv$		
4D	Х	Personal cle		+	+-	54			rfuse properly disposed, facilities maintained	$\dashv$	-		
41			s: properly used & stored	55			ities installed, maintained, & clean	_	$\neg$				
42	42 Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used												
									£	5			
	Type of Operation: License Posted: N												
Dis	Discussion with Person-in-Charge:												
			1 11						Follow-Up Date:				
Sign	nature	of Person	in Charge:						Date:		$\neg$		
		_									$\dashv$		
ગાં	Signature of Inspector: Date: 2/2/2022												



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



establishment: 3.9 Kd		Date: 2/2/2022	Page Z of Z
Address: 380 pw H	tignway F+6	Compliance Achieved:	
	TEMPERATURE O		
Item / Location	Temp. Item/Location	on Temp. Item/Locatio	on Ten
I the second	OBSERVATIONS AND/OR O	CORRECTIVE ACTIONS	
Item Section of Co	de Desc	cription of Violation	Dated Correct or COS
	Kitchen:		
39 5-804.1	A.C.		
39 5-804.1	Tin-line letrigerator: obser	rved single use plastic cups	
	being used to scoop foor	a product biscontinue, food	
	grade oriensils shoul be us	ed.	
	*		
<del>                                     </del>			
nature of Person in Charg	e: ///	Date:	
gnature of Inspector:	0 ///		2/2022
Jimmara or mapopolori	10 /	Date. — [	- 1 th a m and and



#### **HEALTH DIVISION**

432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	ablish	rment: V	IN Post SH		Date 1	1/2:	<b>9</b> Pa	ge 1 of _2_	No. of R	isk Factor/Intervention Viol	ations	Ø
1		287. 3	OW Hightway		Time in	フロ	Tin	ne out):20	No. of Repeat R	isk Factor/Intervention Viol	ations	Ø
			erveterans of formen was post 8	ladi. I	Risk Ca	atego	ory:	)		Total Viol	ations	め
Em	ail:		ALICIO OXANICO GERGO NOS CO	Tr.	Phone:				Inspection Status		Red	
Insi	pectio	n Type:	Routine Re-inspection Pre-op	eratio	_		lness f	nvestigation	Complaint	Other		
11770		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	FOODBORNE ILLNESS RIS							Olliei		
			Circle designated compliance status (IN, OUT, N						in appropriate box fo	or COS and/or R		
			IN = in compliance OUT= not in compliance NO =	not ob	served N	1/A =	not app	plicable COS =	corrected on-site R	= repeat violation		
Com	nfianc	e Status			S R I			ince Status			COS	R
0.011	produc	otutus	Supervision	1000	, , ,	F	/OIIIghia	IIICE STATUS	Protection from	Contamination	1000	
1	INC	DUT	Person in charge present, demonstrates knowledge and performs duties				15 ÎÎ	N DUT N/A NO	Food separated and p	protected	1	$\top$
2	INC	DUT N/A	Certified Food Protection Manager	+	+	$\vdash$	16	N OUT N/A	Food-contact surface	s cleaned and sanitized	+	
			Employee Health					N OUT WAYO	Proper disposition or I	returned, previously served,	+	_
3	TING	MIT	Management/food employees & conditional employee;	1		$\vdash$	. ]		reconditioned & unsaf			
4	TING		knowledge, responsibilities and reporting  Proper use of restriction and exclusion	+-		$\vdash$	40 10	N OUT N/A NO	Time / Temperature			
5	TING		Procedures for responding to vomiting and diarrheal events	-		$\vdash$	-	N OUT NIA NO	Proper cooking time a	edures for hot holding	+	+
			Good Hygiene Practices			-		N OUT NA 10	Proper cooling time at		+	++
6	INC	UT (NO	Proper eating, tasting, drinking, or tobacco use	Ţ		_	_	N OUT N/A NO	Proper hot holding ter		+-	+
7	INO	UT 10	No discharge from eyes, nose, mouth					OUT N/A NO	Proper cold holding te		+	+
			Preventing Contamination by Hands			- 2	23	OUT N/A NO	Proper date marking a	and disposition		$\top$
8	INO	UT NO	Hands clean & properly washed	T		- 2	24 [1	ON KIN TUO N	Time as a Public Heal	th Control: procedures and records	T	
9	INO	UT N/A NO	No bare hand contact with RTE food						Consumer	Advisory		
10	(N)	UT	Adequate handwashing sinks properly supplied & accessible			12	25 IN	OUT N/A		ovided for raw/undercooked foods		
44	100	1 17c	Approved Source			<u> </u>	- T II	ole Populations	F			
11	(NO	UT N/A NO	Food obtained from an approved source Food received at proper temperature	-	-	-	26 IN	N OUT (N)		ed; prohibited foods not offered		
13	INO		Food in good condition, safe & unadulterated	-	-	-	27 IN	N OUT NA	Food additives; approv	and Toxic Substances		
14	-	UTNANO	Req. records available: shell stock tags, parasite destruction	1	+	$\vdash$		N DUT N/A		erly identified, stored and used	+	+-1
•	R	isk factors a	re improper practices or procedures identified as the m	ost				Ca	onformance with A		-1	
	Pri Int	evalent cont terventions a	re improper practices or procedures identified as the m ributing factors of foodbome illness or injury. Public He re control measures to prevent foodbome illness or inj	alth ury,		. 1	19   16	NOUT N/A		nce/specialized process/HACCP	T	
					RETAIL	PR	ACTICE	25			1	
			Good retail practices are preventative measures						and physical objects into	foods.		
Mar	k " <b>X</b> " i	n box if num	bered item is not in compliance Mark "X" on ap	propri	ate box f	or CC	OS and/	or COS	corrected on-site du	uring inspection R=repeat	violatic	'n
Com	plianc	e Status		cos	R	Co	omplian	nce Status			cos	R
			Safe Food and Water				1		Proper Use o	of Utensils		
30			eggs used where required		$\perp$	_	13	In-use utensi	ils properly stored		igspace	$\perp$
31			from approved source		1	4		_		ly stored, dried, & handled		$\perp$
32	<u> </u>	Vanance ob	ained for specialized processing methods				15	Single-use/si Gloves used	ingle-service articles: pro	operly stored & used	-	+
33	<u> </u>	Proper cooli	Food Temperature Control  ng methods used: adequate equipment for temp, control			4	100	Gloves used	Utensils, Equipme	ent and Vanding		4
34			roperly cooked for hot holding		+	4	7 -	Food and no	n-food contact surfaces			
35			awing methods used			4	_		igned, constructed, & us		$\vdash$	+
36		Thermomete	rs provided and accurate			4	9	Warewashing	; installed, maintained,	& used: test strips		
			Food Identification						Physical F	acilities		
37		Food proper	y labeled: original container			51	_		ater available adequate		<u> </u>	$\perp$
0.0			Prevention of Food Contamination			5			talled, proper backflow o		<u> </u>	+
38			nts, & animals not present		4—	52		_	aste water properly dispo			
40		Personal cle	on prevented during food preparation, storage & display		+	5:	_		s properly constructed, s fuse properly disposed,		-	+
41	-		s: properly used & stored		+	55	_		ities installed, maintaine			+
42			is & vegetables		$\top$	56	6		ntilation & lighting, desig			+
Тур	e of C	Operation:								License Posted:	<u>W</u>	N
Disc	cussic	on with Per	son-in-Charge:							Follow-Up:	Υ (	
						- 3				Follow-Up Date:		
Siar	nature	of Person	in Charge Itellevil Ol	IM	1/27	11/	up.			Date:		$\neg$
				WIV	W U							—
Sigi	nature	of Inspect	or:							Date: 1/1/2022		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment:	VFW Post &	8641		Date: 2	11/2022	Page Z	of <b>Z</b>	
Address: 282	Dw Highw	04		(	Complia	nce Achieved: 2/1/	2022	
			TEMPERATURE OBSERVA	TIONS				
I	tem / Location	Temp.	Item / Location	Ten	np.	· Item / Location	1	Temp.
					+			
								-
						<del></del>		-
					+			-
Item			OBSERVATIONS AND/OR CORRECT					
V Number S	Section of Code		Description of \	/iolation			- 1	Corrected r COS
		42-1-2-1-	43 5	-6.4-44	-	5 2		
<del></del>		NO GIBIC	stions observed duri	DY THE T	ime c	A MENGERAL		
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		1	100	<del>} _</del>				
ignature of Person		17epes	re Memera	ue)		Date:		
Signature of Inspe	ector:	1./				Date: Z.	12022	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: Merrimack HOP		Date 2 - ZZ Page 1 of Z No. 0			Page 1	of <b>Z</b>	No. of Risk Factor/Intervention Violation	ns <u>1</u>		
Address: 563 Dw Highway		Time in 30 Time out 7.30 No.			Time out	2.30	No. of Repeat Risk Factor/Intervention Violations			
Owner/Permit Holder: MHPRS LLC		Risk	Cate	gory:	C.		Total Violation	-		
Email:		Phor	ne:				Inspection Status: Green Yellow Red			
Inspection Type: Routine Re-inspection Pre-c	operatio	nal		Illne	ss Investi	gation	Complaint Other			
FOODBORNE ILLNESS R	ı.		SAN			~				
Circle designated compliance status (IN, OUT,							in appropriate box for COS and/or R			
IN = in compliance OUT= not in compliance NO	= not ob	serve	d N/A	\ = not	t applicable	COS =	corrected on-site R = repeat violation			
Compliance Status	COS	S R		Com	pliance St	latus	Co	OS R		
Supervision							Protection from Contamination			
Person in charge present, demonstrates knowledge and performs duties				15	INDUT	V/A NO	Food separated and protected			
2 (IN OUT N/A Certified Food Protection Manager				16	INOUT	N/A	Food-contact surfaces cleaned and sanitized	$\neg$		
Employee Health				17	IN OUT	VIANO	Proper disposition or returned, previously served, reconditioned & unsafe food			
Management/food employees & conditional employee;     knowledge, responsibilities and reporting						7	Time / Temperature Control for Safety			
4 INOUT Proper use of restriction and exclusion		$\top$	7	18	IN OUT I	WA NO	Proper cooking time and temperature			
5 IN OUT Procedures for responding to vomiting and diarrheal event	s			19	TUO NI	N/A/NO	Proper reheating procedures for hot holding			
Good Hygiene Practices				20	IN OUT I	WANO)	Proper cooling time and temperatures			
6 IN OUT (NO) Proper eating, tasting, drinking, or tobacco use	_	+	4	21	IN OUT I		Proper hot holding temperatures			
7 IN OUT NO No discharge from eyes, nose, mouth			-	22	INPUTI		Proper cold holding temperatures	+		
8 FROUT NO Hands clean & properly washed			$\dashv$	23	IN OUT	-	Proper date marking and disposition	-		
9 INOUT N/A NO No bare hand contact with RTE food			-	24	IN COL	WADO	Time as a Public Health Control: procedures and records  Consumer Advisory			
10 INOUT Adequate handwashing sinks properly supplied & accessible	le	+	$\dashv$	25	IN OUT N	I/A	Consumer advisory provided for raw/undercooked foods	-		
Approved Source			1				Highly Susceptible Populations			
11 Food obtained from an approved source				26	(IN)DUT N	J/A	Pasteurized foods used; prohibited foods not offered			
12 TN OUT N/NO Food received at proper temperature			_				d / Color Additives and Toxic Substances			
13 INDUT Food in good condition, safe & unadulterated	-	-	4	27	IN OUT		Food additives: approved and properly used			
14 IN OU NANO Req. records available: shell stock tags, parasite destruction			-	28	IN PUT N		Toxic substances properly identified, stored and used			
Risk factors are improper practices or procedures identified as the Prevalent contributing factors of foodborne illness or injury. Public Interventions are control measures to prevent foodborne illness or	most Health					~	outomance with Approved Procedures			
Interventions are control measures to prevent foodborne illness or			Ш	19	IN OUT	/A)	Compliance with variance/specialized process/HACCP			
Conditional and a second secon	GOOD									
Good retail practices are preventative measur  Mark "X" in box if numbered item is not in compliance  Mark "X" on a							and physical objects into roods.  -corrected on-site during inspection R=repeat violate	ion		
Compliance Status										
Safe Food and Water	cos	R	-	Comp	oliance Sta	rtus	Proper Use of Utensils	SR		
30 Pasteurized eggs used where required			]	43	In-c	use utensi	is properly stored			
31 Water & Ice from approved source				44	Ute	nsils, equ	sipment & linens: properly stored, dried, & handled			
32 Variance obtained for specialized processing methods			4 1	45	Sin	gle-use/si	ngle-service articles: properly stored & used			
Food Temperature Control		_	-	46	Glo	ves used				
Proper cooling methods used: adequate equipment for temp. control  Plant food properly cooked for hot holding		+	-	47	I I Eas	d and no	Utensile, Equipment and Vending			
35 Approved thawing methods used		<del> </del>	1	48	<b></b>		gned, constructed, & used	+		
36 Thermometers provided and accurate		1	1	49			g: installed, maintained, & used: test strips	$\dashv \dashv$		
Food Identification			] [				Physical Facilities			
37 Food properly labeled: original container				50	Hot	& cold wa	ater available adequate pressure			
Prevention of Food Contamination			4 }	51			talled, proper backflow devices	$\perp$		
38 Insects, rodents, & animals not present 39 Contamination prevented during food preparation, storage & display	+	+	┨	52 53	-		aste water properly disposed			
40 Personal cleanliness		+	┧┟	54			s properly constructed, supplied, & cleaned fuse properly disposed, facilities maintained	$\dashv$		
41 Wiping cloths: properly used & stored	+		1	55			ties installed, maintained, & clean			
42 Washing fruits & vegetables				56	- / -		ntilation & lighting, designated areas used	$\top$		
Time of Occasion							111 11			
Type of Operation:							License Posted:	N		
Discussion with Person-in-Charge:							Follow-Up:	N		
ind Son	1						Follow-Up Date:	- 1		
Signature of Person in Charge: Signature of Inspector:							Date:			
Signature of Inspector:										
Signature of inspector.						-	Date: 7-1- 2022			



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: Kerrimack HOP							Date: Z./	1 2022	Page _4	of <u>2</u>
			tighwa				Compliar	ce Achieved:		
				-	TEMPERATURE					
		Item / Location		Temp.	Item/Loca	tion	Temp.	· Item / Location		Temp.
					<u>.</u>					
			**					<del></del>		_
	N			0	BSERVATIONS AND/OR	CORRECTIVE A	CTIONS		1.5.	
V	Item Number	Section of Code			De	scription of Violatio	n		Da	eted Corrected or COS
			Kitchen	a i						
C	07 E								. 1	
	22	6-501-12	T-Floor	belou	3-BOY SI	ny and	by acent	prep onit so	red	
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			Min	$\Delta \leq$	7.50					
Sign	ature of F	erson in Charge:	( -//	("				Date:		
	ature of h		, -(		7			Date: Z-	- 202 2	
3'			Alle J. E.	-						